

Longridge Cabernet Franc 2007

variety : Cabernet Franc | 100% Cabernet Franc
winery : Longridge Wine Estate
winemaker : Clinton le Sueur & Hendrien de Munck
wine of origin : Stellenbosch
analysis : **alc** : 13.84 % vol **rs** : 3.4 g/l **pH** : 3.55 **ta** : 5.7 g/l
type : Red **wooded**
pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Rooted in deep fine granite Tukulu soils on the slopes of the Helderberg, these vineyards enjoy the refreshingly cool breezes from the Atlantic Ocean during the hot summer months, resulting in even ripening of the berries.

about the harvest: The grapes come from a single, 1.2ha block on the Helderberg. Crop was kept to 8t/ha. Leaves were plucked in mid November 2006 on the morning sun side to enhance ripening. Picking was done at the end of February 2007.

in the cellar : Grapes were sorted before and after destemming, crushed and transferred to an open stainless steel fermenter. Natural fermentation occurred between 20°C and 26°C and the juice was left on the skins for 12 days before being pressed. After malolactic fermentation, the wine spent 23 months in 100% new French oak before bottling.

