

Warwick Cabernet Franc 2007

The wine has a deep garnet colour. The nose shows ripe cherry and chocolate flavors which are rounded off with sandal wood aroma. The palate is full round with ripe peppery tannins and flavours like coffee, cherry and cigar box. The balanced acid creates a firm finish that is complemented by luscious and lingering sweetness.

Serve with rare roast of lamb, Lambs knuckles stewed with red onions, or a rich pork terrine.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Warwick Wine Estate

winemaker : Jozua Joubert

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 2.8 g/l pH : 3.62 ta : 5.94 g/l

type : Red **taste :** Fruity

pack : Bottle **closure :** Cork

ageing : Although accessible now this wine will improve with up to 10 years.

about the harvest: The grapes were picked at 25.6° B and inoculated with a local yeast as soon as they entered the cellar.

in the cellar : Fermentation peaked at 28°C and the wine fermented dry on the skins. After pressing the wine was transferred to French oak barrels where it underwent malolactic fermentation. After malolactic fermentation the wine was racked and further aged in barrel for 24 months. This wine received 60% new oak. Before bottling the wine was lightly fined and filtered.