

## Warwick Cabernet Franc 2008

The wine has a deep and intense garnet colour. The nose shows ripe berry, cassis and smoky flavours that are supported by almond and chocolate aromas. The palate is full, round with ripe smooth 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 : 14.85 % vol   rs : 2.3 g/l   pH : 3.66   ta : 5.72 g/l

**type :** Red   **taste :** Fruity   **wooded**

**pack :** Bottle   **closure :** Cork

**about the harvest:** The grapes were picked at 25.2 balling 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 in 60% new oak.

