

Knorhoek Cabernet Franc 2007

Intense deep colour with blackberries and ripe plum against a backdrop of teabush flavours. Rich and complex with a soft tannin structure.

A full-bodied serious wine enjoyed with various meats, ostrich and venison, but also complements tomato-based pasta.

variety : Cabernet Franc | 85% Cabernet Franc, 15% Merlot

winery : Quoin Rock

winemaker : Arno Albertyn

wine of origin : Simonsberg

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.51 ta : 6.3 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

ageing : Drink now or in the next 3-5 years.

in the vineyard : The grapes are picked fully ripe.

about the harvest: The grapes were picked fully ripe and fermented in open fermenting tanks(kuipe).

in the cellar : The wine were left on the skins for about 40 days before racking and pressing. Matured for 22 months in small French oak barrels, selected 30% new and 25% 2nd and 25%3rd and 20%4th fill respectively.



Quoin Rock

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