

## Fantail Cabernet Sauvignon/Cabernet Franc 2007

Concentrated flavours of dark berries (cassis) plums and hints of spice are found on the nose. These flavours flow harmoniously together onto a medium-bodied pallet that is lightly coated with velvety tannins.

**variety :** Cabernet Sauvignon | 53% Cabernet Sauvignon 34% Cabernet Franc; 12% Malbec

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Coastal

**analysis :** alc : 14.11 % vol rs : 3.6 g/l pH : 3.54 ta : 5.8 g/l

**type :** Red **style :** Dry **wooded**

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

### in the vineyard : Service Area:

Cabernet Sauvignon: 16.72 hectares

Cabernet Franc: 3.05 hectares

Malbec: 1.93 hectares

**Terroir:** The Cabernet Sauvignon vineyard is planted on W-NW and W-SW slopes at 155-400m above sea-level. The Malbec vineyard is planted on W slopes at 155-175 m. The Cabernet Franc vineyard is planted on a SW slope at 335-350m. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15% - 20%

### Vineyard Age:

Cabernet Sauvignon: 5 - 12 years

Cabernet franc: 3 & 16 years

Malbec: 12 years

**Density/Block:** 3000 - 3500 vines per hectare

### Rootstock:

Cabernet Sauvignon: Richter 99; Richter 110

Cabernet franc: Richter 99; 101 - 14B

Malbec: Richter 110

**Soil Preparation:** Mechanical preparation and adjusting of the pH with lime.

**about the harvest:** Harvested by hand in picking baskets which get tipped in bins for transport to the cellar.

**in the cellar : Basic Cellar Procedure:** Receiving of grapes during the day. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks where it is cold macerated for two days. Yeast is added so that fermentation could start. Fermentation takes place at between 22° - 30° C.

**Pump-Overs:** Aerated pump-overs couple of times per day with aeration moving one time the volume of the tank with every pump-over. Maceration was done for 15 days

**Press:** Bucher Pneumatic press. We keep the free run wine separate from the press.

**Tanks:** 100 % Stainless Steel with cooling jackets to control fermentation temperature at 21° - 30° C.

**Malolactic Fermentation:** Malo-lactic fermentation in Stainless Steel tanks and barrels.

**Maturation:** Months in French oak barrels

