

Lisa Cabernet Franc 2009

Lisa is a garnet red colour. The herbaceous and tobacco notes on the nose, elegantly give way to classical cassis and black cherry fruit on the palate. Originating from a single vineyard, this full bodied wine reveals a soft integrated tannin structure, enhanced by a prominent lingering aftertaste. Small amounts of this wine are created for the purist.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Alluvia Boutique Winery and Hotel

winemaker : Neil Moornhouse

wine of origin : Banghoek Valley

analysis : alc : 14.5 % vol rs : 1.6 g/l pH : 3.63 ta : 6.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : 22 Months in French Oak Barrels

in the vineyard : Rootstock: Richter 99

Situation: North-South Row Direction

W.O: Banghoek

Appellation: Stellenbosch

Soil Types: Hutton - decomposed granite

Altitude: 985 feet

about the harvest: Picking Date: March 2009

Yeild: 7 tons per hectare

in the cellar : Fermentation Temp: 28-30°C

Yeast: Bordeaux Red

Juice was inoculated with the above yeast. The duration of fermentation was 15 days.

The wine was pumped over 4 times per day for optimum colour and tannin

extraction. When fermented dry it was pressed into stainless steel tanks.

Production Team: Delarey Brugman (convener), Bennie Booysen (Viticulture) and Neil Moorhouse (Winemaker)

Malolactic fermentation: In stainless steel tanks

Wood aging: 22 Months in French oak

Bottled: February 2011

Production: 900 Bottles

