

Cloof Lynchpin 2006

The overall impression is gorgeous, with all the taut elegance to be expected from Cabernet Franc and the tart richness of Merlot. Barrel maturation took place in French oak, of which about 75% was new, giving the wine a very classic (well-balanced) tannin structure. The aftertaste lingers for a good while, ending in a lip-smacking, appetite-inducing freshness.

We believe that Cabernet Franc plays the critically important role in this blend. It is therefore the lynchpin, hence the name of the wine.

variety : Merlot | 70% Merlot, 30% Cabernet Franc

winery : Cloof Wine Estate

winemaker : Christopher van Dieren

wine of origin : Darling

analysis : alc : 14.02 % vol rs : 3.84 g/l pH : 3.84 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : Age of Vines: Merlot planted in 1998 | Cabernet Franc planted in 1999

Trellising: None (bush vines)

Irrigation: None

Soil: Decomposed granite and Tukulu

Position: East-facing slopes

about the harvest: Harvest date

Merlot: 2 February

Cabernet Franc: 6 February

Harvest Sugar

Merlot: 25.5 °B

Cabernet Franc: 24.5 °B

Yield

Merlot: 2.5 tons/ha

Cabernet Franc: 1.5 tons/ha

in the cellar : Fermentation

Merlot: Crushed grapes were cold macerated for three days, then inoculated with yeast. Juice fermented on the skins for eight days at 30°C after it was pressed.

Cabernet Franc: Grapes were destemmed and inoculated immediately. Fermented on the skins for 5 days at 32°C. The wines were blended after alcoholic fermentation was completed.

Maturation

The blend was transferred to French oak barrels (75% new) where it matured for 18 months.

Bottling date: 15 Aug 2007

