

Claime d'Or Cabernet Franc 2009

This wine offers cranberry, mulberry and mocha notes on the nose with hints of fragrant cedar wood. The fruit is beautifully ripe and accessible on the palate, the tannins soft and integrated and dark chocolate lingers on the finish.

Pare effectively with Roast Port Belly and Polenta, with wild mushroom sauce.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Claime d'Or Wines

winemaker : _

wine of origin :

analysis : alc : 14.32 % vol rs : 3.3 g/l pH : 3.52 ta : 6.6 g/l va : 0.76 g/l so2 :
100 mg/l fso2 : 22 mg/l

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

pack : Bottle **closure :** Cork

2012 Michelangelo Awards - Gold

2012 Veritas Awards - Gold

ageing : Will age for 3 - 5 years, but can be enjoyed now.

in the vineyard : Claime d'Or mostly comprises of calcareous (red clay and lime mix) soil. The high content of lime gives the soil a very high pH which in return results in wines of a natural low pH. This Cabernet Franc vineyard was planted in 2003.

The selection process for this special cuve already started with the identification of the specific vineyard and working at it with special care from pruning right through to harvesting ensuring a low yield and premium quality.

about the harvest: The grapes were picked very ripe at approximately 26 balling on average.

in the cellar : After de-stemming and slight crushing the mash was taken to open fermenters where traditional wine making methods are still implemented. During fermentation the cap was regularly wetted by the traditional method of pushing the skins down into the must manually every two hours. This together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. After approximately four days of fermenting it was pressed at approximately 5 balling and taken to stainless steel tanks where it completed alcoholic fermentation. After malolactic fermentation started the wine was transferred to new 300 litre French oak barrels where it was left to mature for eighteen months.

