

Knorhoek Cabernet Franc 2009

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 : 14.5 % vol rs : 2.30 g/l pH : 3.51 ta : 6.80 g/l

type : Red **style :** Dry **body :** Full

pack : Bottle **closure :** Cork

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

about the harvest: The grapes were picked fully ripe.

in the cellar : The grapes were picked fully ripe and fermented in open-top tanks (kuipe). The wine was left on the skins for about 40 days before racking and pressing. Matured for 22 months in small French oak barrels, selected 30% new, 25% 2nd, 25% 3rd and 20% 4th fill respectively.

Quoin Rock

Stellenbosch

021 888 4740

www.quirinrock.co.za