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Fantail Cabernet Franc | Cabernet Sauvignon 2011

Concentrated flavours of blackberries, plums and cherries are found on the nose. These flavours follow through onto a medium-bodied pallet that is lightly coated with velvety tannins and a smooth aftertaste.



variety : Cabernet Franc | 75% Cabernet Franc 25% Cabernet Sauvignon
winery : Morgenhof Wine Estate
winemaker : Andries de Klerk
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 3.6 g/l **pH :** 3.57 **ta :** 6.1 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** 0

25

in the vineyard : The Cabernet Sauvignon vineyard is planted on W-NW and W-SW slopes at 155-400m above sea-level. 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%. 3000-3500 vines per hectare. Rootstock: Cabernet Sauvignon Richter 99; Richter 110 , Cabernet Franc Richter 99.

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

in the cellar :
Receiving of grapes during the day. Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks were it is cold macerated for two days. Yeast is added so that fermentation could start. Fermentation takes place at between 26-30°C. Aerated pump-overs couple of times per day with aeration moving one times the volume of the tank with every pump-over. Maceration was done for 15 days. Bucher Pneumatic press. We keep the free run wine separate from the press. 100% Stainless Steel with cooling jackets to control fermentation temperature at 21- 30 °C.Malo-lactic fermentation in Stainless Steel tanks and barrels.12 Months in French oak barrels.