

Franschoek Cellar The Churchyard Cabernet Sauvignon 2012

Deep crimson with intense blackcurrants and violets on the nose providing a suitable introduction to concentrated currants and mulberry fruit flavours elaborated by attractive savoury oak spice to a smooth and lingering juicy fruit finish.

Best served at 16°C for delicious drinking with or without food. Great with steak and chops, oxtail stew, beef stroganoff, lasagne or ratatouille.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Franschoek Cellar

winemaker : Richard Duckitt

wine of origin : Western Cape

analysis : alc : 14.00 % vol rs : 3.0 g/l pH : 3.57 ta : 6.16 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

500

ageing : Ready for smooth easy enjoyment, yet the structure will allow up to 5 years bottle maturation.

Inspiration: Franschoek's original cemetery is the final resting place of the original Huguenot families until the turn of the 20th century. The legacy of our ancestors endures on the engraved tombstones. Our CABERNET SAUVIGNON symbolises longevity and evolution with stealth and structure to preserve Franschoek's secrets and stories.

in the vineyard : Climate: 2012 season was punctuated by a heat wave in early January that nudged early ripeness without detriment to the natural acidity. The vintage produced good colours and varietal flavour in the reds.

Soils: The vineyards are planted on very particular soil types to allow for the optimum vine growth balance.

Trellis: Trellised.

about the harvest: Harvest: An early Grapes harvest of small volumes but great quality picked by hand in January and February at an average ripeness of 24°B.

Yield: Between 5 and 11 tons per hectare.

in the cellar : Cold macerated on the skins for 24 hours before inoculation with selected yeast and fermented in stainless steel at controlled temperatures. Maximum colour and flavour extraction is achieved by gentle pump-overs and punch downs 3 times per day before gentle maturation on French oak for 8 to 12 months.



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