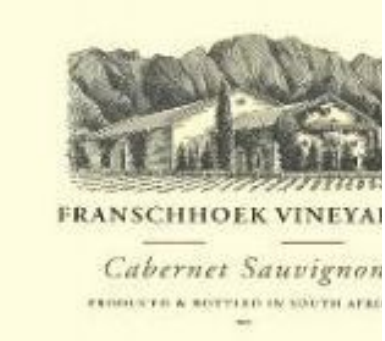
Franschhoek Cellar Cabernet Sauvignon 2000

Medium bodied red wine, good structure. Red and blackberry fruits aroma in good balance with French oak extracts. Serve with red meat dishes (beef, game, barbeque etc.)



variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : Franschhoek Cellar
winemaker : Deon Truter
wine of origin : Coastal
analysis : **alc :** 12.5 % vol
type : Red
pack : Bottle

ageing : Wine will develop over the next five years and have excellent ageing potential.

about the harvest: Harvested by hand when sugar is 23Â°B - 25Â°B.

in the cellar : After crushing and destalking the pulp is pumped directly into rotor tanks and inoculated with active dry yeast. Fermentation takes place at about 24 to 27Â°C. Colour and flavour are extracted from the skins through rotation of the rotor tanks during fermentation. When fermented dry, malolactic fermentation follows. After completion the wine is racked. The wine was barrel matured for Â± one year in French oak. Before bottling, the wine were stabilised and filtered.

Franschhoek Cellar

Franschhoek
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