

Tygerberg Cabernet Franc Blanc de Noir 2014

Displaying a salmon pink blush, the nose of this dry blanc de noir is laden with red fruits- strawberries and raspberries, coupled with a hint of spice. The finish is refreshingly crisp and dry, with red fruits lingering on the palate.

Enjoy on it's own as an aperitif, or to accompany a variety of seafood dishes such as salmon, seared tuna, prawns and sushi. A wine with which to celebrate summer!

variety : Cabernet Franc |

winery :

winemaker : Etienne Louw

wine of origin : Durbanville

analysis : alc : 13.50 % vol rs : 3.9 g/l pH : 3.14 ta : 6.1 g/l so2 : 78 mg/l

type : Red

pack : 0 **size :** 0 **closure :** 0

2014 Vinages - Silver Medal at Veritas 2014

Michelangelo silver medal (2012 vintage)

WOTM selection (2012 vintage), Veritas silver (2013 vintage)

in the vineyard : Dry land vineyards with an average yield of 8.5 tons/ha. North-facing slopes with Hutton soil type. The hedgerow trellising system is employed and the vineyards are spur-pruned. Average age of vines – 12 years.

about the harvest: Made according to the traditional French “blanc de noir”-method. The grapes were picked at 22.8 °Balling and cooled to 10 °C overnight.

in the cellar : 6 hours of skin contact was allowed before pressing, from where onwards white winemaking protocol was followed. Two days of cold settling followed, before inoculation with VIN 13 and cold fermentation at 12 °C. Great care was taken to preserve the striking colour prior to bottling.

