

## Romond Rebus Fanfaronne 2009

In addition to ripe fruit, expect to find Cab Franc's subtle herbaceous notes and that characteristic hint of mint contributed by our Cab Sauvignon. Soft, supple tannins overlay a subtle oak maturation character.

**variety :** Cabernet Franc | 61% Cabernet Franc, 30% Cabernet Sauvignon, 9% Merlot

**winery :**

**winemaker :** André Liebenberg

**wine of origin :** Stellenbosch

**analysis :** alc : 14.7 % vol    rs : 3.4 g/l    pH : 3.69    ta : 5.3 g/l

**type :** Red    **style :** Dry    **taste :** Herbaceous

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

### in the vineyard :

The vineyards lie on the lower slopes of Helderberg's West Peak. The soils are mainly Estcourt and Tukululu with some weathered granite.

Varietals: Cabernet Franc, clones 1D & 240 D on rootstock 101-14

Cabernet Sauvignon, clones 46 & 18 on rootstock 101-14

Age of vines: Planted in 2000

Trellising: Double Perold vertical trellis

Plant density: 3200 vines per hectare

Yield: Approximately 6.5 t/ha

Irrigation: Supplementary drip

Vintage: An exceptionally cold and wet winter, low disease pressure and a long ripening period

Harvest: 4th March (Cab Franc) to 18th March (Cab Sauv)

Grape Sugar: Average 24.8° Balling (Cab Franc), 25.4° B (Cab Sauv & Merlot)

**in the cellar :** Bunch selection in vineyard. Destalked and lightly crushed, macerated for 2 days before being inoculated with commercial yeast. Cap punched down by hand 4 times per day. Fermented dry in 9 days, pressed and racked to barrels for MLF. Matured in 2nd and 3rd fill French oak barrels for 29 months. Selected barrels blended: Cabernet Franc 61%, Cabernet Sauvignon 30%, Merlot 9%

