

Altydgedacht Cabernet Franc Blanc de Noir 2016

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 : 12.89 % vol rs : 3.5 g/l pH : 3.38 ta : 5.5 g/l so2 : 78 mg/l

type : Rose

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

2014 vintage: Veritas Silver (highest score in its category)

2013 vintage: Veritas Silver (highest score in its category)

2012 vintage: Silver Medal (Michelangelo Wine Awards) WOTM selection

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 – 14 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 VIN13 and cold fermentation at 12 °C. Great care was taken to preserve the striking colour prior to bottling.

