

## Eden High Density Single Vineyard Cabernet Franc 2016

The nose shows lively dark berry fruit and Morello cherries with hints of star anise, ground fennel seeds and cedar. The wine is exceptionally linear and precise, yet lithe and elegant. The complex dark berry fruit follows through from nose to finish with a minerality that reflects the 100% decomposed dolomite granite of the soil. The wine is characterized by its amazing concentration derived from the extremely low yield of 1.5 tons per hectare.

Roast lamb, loin of venison, ostrich carpaccio, beef fillet with a red wine reduction, duck with plum sauce and game.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** Raats Family Wines

**winemaker :** Bruwer Raats & Gavin Bruwer Slabbert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol rs : 3.2 g/l pH : 3.55 ta : 5.8 g/l va : 0.75 g/l so2 : 110 mg/l fso2 : 25 mg/l

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

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

- 2015 – scored 5 stars by John Platter (2018).
- 2015 – scored 97 points by Christian Eedes from Winemag (September 2017)
- 2015 – scored 94 points by Tim Atkin South African report (September 2017)
- 2014 - scored 96 points by Christian Eedes from Winemag (November 2016)
- 2014 – scored 94 point by Tim Atkin – 2016 South African Report (September 2016)
- 2014 – scored 95 points by Neal Martin – The Wine Advocate (May 2016)

**ageing :** 10 - 15 years

**in the vineyard :** Soil Type : 100% Decomposed Granite soil Age of Vines : 7 years Trellis : High Density single vineyard block /Vines per hectare : 8000 Plant density : 1m x 1.2m

**about the harvest:** Grapes were hand-picked at 22, 8° Balling during the third week in February. The 2016 vintage offered a warm and dry growing season with great purity of fruit and concentration.

**in the cellar :** Bunches were hand-sorted. 20% went whole into an open-tank fermenter. The rest were destemmed and lightly crushed on top of the bunches. One punch down was done per day for a very gentle extraction. Natural fermentation took place after which grapes were basket-pressed. The wine spent 12 months in a new 300 L French oak barrel and a further 6 months in a fourth fill French oak barrel.

