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Stellenrust Barrel Selection Cabernet Franc 2018

The nose shows ripe blue berries, cherries and some tobacco. These flavours carry forward to a palate filled with cedar tobacco spice, herbs and sweet and sour berries with a refreshing acidity

Good with Karoo lamb or beef, but its elegance allows it to be enjoyed with nothing but great company.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Stellenrust Wine Estate
winemaker : Herman du Preez
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.4 g/l **pH :** 3.51 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Often described by famous winemakers as a variety that is even more difficult to grow than Pinot noir, we go about this wine and these vineyards with the rightful respect it deserves – an integral part of the Bordeaux symphony, but also capable of producing an orchestra of fruit on its own.

in the vineyard : The vines used for this wine are from 23-year-old trellised vineyards with a South Eastern slope on our Helderberg property grown in coffee stone.

in the cellar : Grapes are picked at optimal ripeness in strict accordance with the vintage. In some cases, 24 Balling may be ultimate ripeness – in other vintages it may be awfully green. So, not only keeping the vineyards close to our hearts but also picking at optimal physiological ripeness allows us to capture the wide array of flavours this elegant grape produces.
Grapes are crushed and allowed to cold soak for 1 day. It is fermented in open concrete tanks with regular punch downs of the cap for 7 days and finishes malolactic fermentation in stainless steel tanks. The wine is then matured in small 225 litre French oak barrels for 18 months.