

Rietvallei Estate JMB Cabernet Franc 2019

It is full-bodied and complex, with excellent fruit and wood-integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. Deep ruby red, almost black in colour. Expressive aromas of blackcurrant, plums, pencil shavings and spicy toasted oak on the nose. On the palate, the blackcurrant and plum flavours persist, backed and well complemented by the

toasty oak flavours from 26 months' new oak aging. The tannins are sumptuous, making this a well-rounded wine which is showing beautifully now in its youth.

This wine will pair beautifully with rare roast beef, lamb and more complex dishes of feathered game. Serve at room temperature (18°C).

variety : Cabernet Franc | 100% Cabernet Franc

winery : Rietvallei Wine Estate

winemaker : Kobus Burger

wine of origin :

analysis : alc : 14.45 % vol rs : 4.3 g/l pH : 3.39 ta : 6.6 g/l

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

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

2023 SA Terroir Wine Awards - National Winner

2023 National Wine Challenge - Grand Cru

ageing : Has the structure and fruit to mature for a good 10 years plus.

Rietvallei JMB Cabernet Franc is a 100% cultivar wine.

in the vineyard : This Cabernet Franc is made from a single vineyard, planted in 2003 and the clone is 623B. The vines are trellised, under drip-irrigation and the soil type is calcareous. The selection process for this special cuvée already started with identifying the specific vineyard and working it with special care, from pruning right through to harvesting, thereby ensuring a low yield (not more than 5 tons per hectare) and premium quality fruit.

about the harvest : The grapes were picked at optimum ripeness at 25 °Balling (Brix).

in the cellar : After destemming and light crushing, the mash was transferred to open concrete tanks, where it was allowed to ferment naturally (wild yeast). During fermentation, the temperature was regulated at 25 – 28 °Celsius and the cap soaked regularly by the traditional manual punch-down method every two hours. This, together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It took five days to ferment dry and was then left on the skins for another five days before racking and pressing. After malolactic fermentation started, the wine was transferred to new 300-litre French oak barrels where it was left to mature for 24 months.

