

Blaauwklippen Reserve Cabernet Franc 2024

Dark cassis, red currant and violet notes combine hints of juicy tobacco, cedarwood and Oudh. Velvet tannins lead to a textured, mineral mid palate with great poise and fresh focus on the finish.

A remarkable wine for serious meat dishes.

variety : Cabernet Franc | 100%

winery : Blaauwklippen Vineyards

winemaker : Narina Cloete

wine of origin : Stellenbosch

analysis : alc : 14.57 % vol rs : 3.20 g/l pH : 3.41 ta : 5.70 g/l

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

pack : Bottle **size :** 750ml **closure :** 0

in the vineyard : The fruit originated from a single vineyard block. This block is on a high potential soil namely Tukulú and faces North-East. The 7 wire Vertical Shoot Positioning (VSP) trellis system, drip irrigation and narrow planted (2.0m x 1.0m) and clone CF623 was planted. Annual production of around 5 and 7 tons/ha.

about the harvest: The grapes were handpicked and transported to the cellar for processing.

in the cellar : Whole berry fermentation commenced in a stainless-steel tank and French oak cask with twice daily pump-overs to ensure the delicate extraction of tannins. The total skin contact time was around 21 days before pressing. Malo-lactic fermentation followed 300L French oak barrels of which 33% were first fill. A barrel selection of only the best barrel were made for the final blend. Total barrel maturation period of 18 months.



Blaauwklippen Vineyards

Stellenbosch

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