

## Le Pommier Cabernet Franc 2001

Ruby red colour. Combination of raspberry and black berries with a hint of cinnamon and cloves on the nose. Soft, elegant structured a medium bodied wine with a fruit driven finish. This is an excellent partner with most food, as it will not overpower your meal.

**variety :** Cabernet Franc | Cabernet Franc

**winery :**

**winemaker :** Bruwer Raats

**wine of origin :** Stellenbosch

**analysis :** alc : 12.0 % vol rs : 2.2 g/l pH : 3.47 ta : 5.33 g/l

**ageing :** Can be enjoyed now and will mature well over the next 2-5 years, if stored correctly.

**in the vineyard :** Situation: East and north-south facing row direction

Altitude: 260m

Distance from sea: approximately 10km

Soil Type: Alluvial

Rootstock: R99

Age of vines: 3 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: overhead sprinklers

**about the harvest:** Picking date: 2nd of March 2001

Yield: 7 tons/ha average

**in the cellar :** Fermentation Temp: 28-30 degrees Celsius

Yeast: L2054

The juice was inoculated with above yeast. Duration of fermentation was 8 - 10 days. It was pumped over 4 times per day for optimum colour and tannin extraction. When fermented dry it was pressed into stainless steel tanks.

Malolactic fermentation: In stainless steel tanks

Wood ageing: 1 year in 90% French oak and 10% American oak. 50% second fill and 50% third fill.

Bottled: 11th of October 2002

Production: 250 x 12

