

Five Heirs Christina Cabernet Franc 2001

Veritas 2003 - Silver

Michelangelo International Wine Awards 2003 - Silver

Full-bodied wine with a solid tannin structure and a good balance between fruit, vanilla and tannin, with enduring aftertaste. It reflects the unique earthy character of the area, with added touches of violets, black currants and dark chocolate.

Enjoy with venison, duck, grilled lamb, or personal preference.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Lanzerac

winemaker : Wynand Hamman

wine of origin : Stellenbosch

analysis : alc : 13.90 % vol rs : 1.9 g/l pH : 3.57 ta : 5.77 g/l

type : Red style : Dry body : Medium wooded

pack : Bottle closure : Cork

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ageing : Drinking superbly now, only to benefit from a further 4 to 5 years maturation.

in the vineyard : Altitude: 350m above sea level

Age of vines: 8 years

Soil: Weathered Granite and Tukulu type soils

Crop size: 3 to 3.5kg per vine

Aspect & Location: Situated on the South-westerly slope of the Bothmaskop, at the entrance to Jonkershoek in Stellenbosch.

Climate: During the ripening period, climate variations were considerable. December 2001 was fair to cool, with rain occurring every two weeks.

about the harvest: All harvesting was done by hand. Extreme care was taken not to damage the grapes and only healthy, fully ripened grapes were picked.

Harvest date: February 2001.

in the cellar : After the vines had been de-stemmed and crushed, the mash underwent cold maceration at 18°C, being left on the skins for two days before fermentation. During fermentation at 28°C, which lasted for eight days, racking took place every 8 hours. The wine was then left on its skins for a further 14 days, where after it was drawn off. The skins were gently pressed, wine was recovered, and this was then added to the free-run juice. Malolactic fermentation took place in stainless steel tanks, before the wine was transferred to a combination of new, second and third-fill 300l French oak barrels, all obtained from coopers in Bordeaux. The wine was bottled after 15 months of barrel maturation.

Lanzerac

Stellenbosch

021 887 1132

www.lanzerac.co.za

