

## Bellingham Cabernet Franc Spitz 1999

Colour: Dark, brilliant and intense rich garnet typical of this cultivar.

Nose: A medley of violets, ripe plums and raspberry fruit, spices and pencil shavings provide an aromatic elegance.

Palate: Juicy luscious ripe plum and raspberry flavours complemented with a medley of spices, eucalyptus and fragrant violets. Light textured smooth and dense with a balanced and harmonious finish.

**variety :** Cabernet Franc | 100% Cabernet Franc

**winery :** Bellingham Wines

**winemaker :** Charles Hopkins

**wine of origin :** Coastal

**analysis :** alc : 13.5 % vol   rs : 2.2 g/l   pH : 3.65   ta : 5.74 g/l

**type :** Red   **wooded**

**pack :** Bottle

Veritas 2001 - Bronze

**ageing :** Long maturation potential.

**in the vineyard :** The moderate South African climate is ideal for growing this underrated variety. The vines are 15 years old and grown on yellow, gravely well-drained soils. Harvesting commences at optimum ripeness.

**in the cellar :** Grapes are destalked and fermented on the skins with two aerations per day. No maceration takes place after alcoholic fermentation and the wine is pressed directly after fermentation is completed. The vinification of Cabernet Franc requires attention to certain details and procedures to ensure a wine with abundant fruit structure, complexity and elegance. The winemaker should have an understanding of this cultivar and take care not to extract green flavours from the grape. Maturation takes place for 13 months in 100% French oak ranging from new 3rd fill barrels.

