

Le Pommier Cabernet Franc 2002

Ruby red colour. Combination of raspberry and black cherries 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 | 100% Cabernet Franc

winery : Le Pommier Wine Estate

winemaker : Bruwer Raats

wine of origin :

analysis : alc : 13.0 % vol rs : 2.75 g/l pH : 3.55 ta : 5.53 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **size :** 0 **closure :** 0

ageing : Can be enjoyed now and will mature well over the next 2-4 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: 4 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: overhead sprinklers

about the harvest: Picking date: 26/02/2002

Yield: 5 tons/ha average

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

Yeast: L2054

Description: On receiving the grapes it was cold soaked for 3-5 days at 14 degrees Celsius before fermentation to extract as much fruit as possible. Duration of fermentation was 8 à€" 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 aging: 1 year in 100% French oak, 1/3 in 2nd fill, 1/3 in 3rd fill and 1/3 in 4th fill.

Bottled: 2nd June 2003

Production: 375 x 12

