

Franschhoek Cellar Cabernet Franc 2003

variety : Cabernet Franc | 100% Cabernet Franc

winery :

winemaker : Stephan Smit

wine of origin :

analysis : alc : 13.0 % vol rs : 5.08 g/l pH : 3.66 ta : 5.12 g/l

type : Red **style :** Dry

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

in the vineyard : Grapes originated from Franschhoek Region

Average age of vines: 5-10 years

Type of soil: Alluvial

about the harvest: Selected block harvested by hand when sugar is 24Â°B.

in the cellar : After crushing and destalking the pulp is pumped directly into separators, where skin contact is given through cold soaking for 24hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 to 27Â°C. Colour and flavour are extracted from the skins through pump-overs during fermentation. Wine is then inoculated with selected malolactic bacteria.