

## Forge Mill Cinsaut/Cabernet Sauvignon 2003

**United Kingdom only**

This combination of the smooth fruity Cinsaut and the more complex blackberry Cabernet Sauvignon makes this wine an ideal easy drinking.

**variety :** Cinsaut | 58% Cinsaut, 42% Cabernet Sauvignon

**winery :** Franschoek Cellar

**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13.94 % vol   rs : 2.39 g/l   pH : 3.59   ta : 5.07 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity



**ageing :** Enjoy on its own or with a light meal

**in the vineyard :** Grapes originated from Coastal Region

Average age of vines: 5 to 6 years

Type of soil: Alluvial

**about the harvest:** Selected grapes harvested by hand when sugar is 24°B.

**in the cellar :** Cinsaut and Cabernet Sauvignon were handled separately. After crushing and destalking the pulp is pumped directly into rotor tanks, where skin contact is given through cold soaking for 24 hours. Pulp is inoculated with active dry yeast and fermentation took place at about 24 - 27°C. Colour and flavour are extracted from the skins through rotation of tanks and aeration during fermentation. Malolactic fermentation took place.

### Franschoek Cellar

Franschoek

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