

## Franschhoek Cellar Cabernet Sauvignon 2002

Medium to full bodied dry red wine with an approachable earthy and berry fruit aroma. Blackberry fruits and well integrated oak extracts.

Compliments red meat dishes.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Franschhoek Cellar

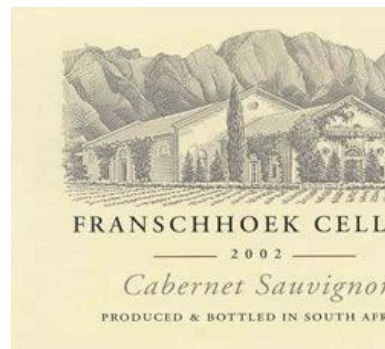
**winemaker :** Stephan Smit

**wine of origin :** Coastal

**analysis :** alc : 13.1 % vol rs : 2.89 g/l pH : 3.65 ta : 5.31 g/l

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

**pack :** Bottle



**ageing :** This wine will develop and should be at it's best within 5 years of the vintage.

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

Average age of vines: 5 to 6 years

Type of soil: Alluvial

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

**in the cellar :** After crushing and destalking the pulp is pumped directly into rotor tanks, 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 rotation of tanks during fermentation. No malolactic fermentation took place. Wine was matured on French medium toasted oak staves.

### Franschhoek Cellar

Franschhoek

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