

Franschhoek Cellar Cinsaut/Cabernet Sauvignon 2002

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

Enjoy on its own or with a light meal

variety : Cinsaut | 58% Cinsaut, 48% Cabernet Sauvignon

winery : Franschhoek Cellar

winemaker : Stephan Smit

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.93 g/l pH : 3.62 ta : 5.53 g/l

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

pack : Bottle

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 to 27°C. Colour and flavour are extracted from the skins through rotation of tanks during fermentation. No MLF took place. Blending, stabilization and filtration.

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