



CABERNET FRANC 2020

WINEMAKER'S NOTES

WINEMAKER: CRAIG McNAUGHT

Grown on Franschhoek's Dutoitskop Peak, this Cabernet Franc was hand-picked and carefully sorted before being lightly destemmed and cold macerated in stainless steel. After primary fermentation, a wild Malolactic fermentation took place in second-fill 300 litre French Oak barrels, where the wine was matured for 21 months before a light filtration and bottling.

TASTING NOTES

The colour is a deep crimson, with lively red pepper, Cape fynbos and dark chocolate on the nose. The immediate brightness on the palate gives way to intense concentration with lengthy tannins and an elegant, dry finish.

BOTTLES PRODUCED: 2,350

ANALYSIS

Alcohol:	15.15%
Sugar:	2.1g/l
Acidity:	7.8g/l
pH:	3.21

