



WHALEHAVEN

HERMANUS • SOUTH AFRICA



CABERNET FRANC 2016

DESCRIPTION

Deep garnet in colour with competing aromas of savoury green peppers and ripe red cherries.

Enticing flavours of wild strawberries and cranberries on the palate. A vibrant mouth-watering wine with fine tannins and a long lingering finish.

VARIETIES

100 % Cabernet franc

ORIGIN

Wine of Origin Coastal Region

VINIFICATION

The grapes were cold soaked for 4 days prior to fermentation. They were then pressed and put straight into barrels for malo-lactic (secondary) fermentation. The wine was racked immediately after malo and placed in mainly French (60%) and American (40%) 1st (35%), 2nd (40%) and 3rd (25%) fill oak barrels for 12 months of maturation after which the wine was lightly filtered and bottled.

DATE OF BOTTLING

1st February 2017

ANALYSIS

pH 3.37
Total acidity 6.4g/l
Residual sugar 2.9g/l
Alcohol 15.5%

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www.whalehaven.co.za

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