

CLASSIC RANGE CABERNET FRANC 2013

DESCRIPTION

Deep garnet in colour with competing aromas of dusty green peppers and ripe cherries. Enticing flavours of wild strawberries and red cherries on the palate. A wine with silky 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 4th February 2015

> > ANALYSIS pH 3.65 Total acidity 5.1g/l Residual sugar 2.7g/l Alcohol 14.5%

BOTTEGA FAMILY WINE CC p +27 (0)28 316 1633 f +27 (0)28 316 1640 wine@whalehaven.co.za www.whalehaven.co.za Whalehaven Winery, Hemel-en-Aarde Village, Hermanus 7200, South Africa Reg. 2006 / 106601 / 23 VAT No. 435 014 5555 Proprietor A Bottega

