



CLASSIC RANGE CABERNET FRANC 2014

DESCRIPTION

Dark red in colour with complementary aromas of dusty green peppers and sweet vanilla on the nose. Enticing flavours of ripe plums and dark forest floor berries on the palate. A well-balanced Cabernet franc with good fruit, freshness, structure and great aging potential.

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-lactic and placed in mainly French (60%) and American (40%) with 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 2016

ANALYSIS

pH 3.54 Total acidity 5.7g/l Residual sugar 3.0g/l Alcohol 15%