WEATHER CONDITIONS — Simonsberg, Stellenbosch
Great year although “fast” (early harvest)
Yields for Chardonnay were high
Thanks to sufficient cold units, full dormancy break was achieved.
Bud break occurred 2 weeks early
Warmer days and cooler nights in December caused harvest to be 2 weeks early
Low pH levels and good acids characterise the harvest

WINEMAKING
The grapes were lightly crushed into stainless steel tanks. The fermentation was done by natural yeast with a mixture of rack and returns and open pump overs. Post fermentation skin contact for 2-3 weeks and pressed gently. Malolactic fermentation occurred in French oak barrels. Racked on average every 4 months. Matured during 12 months in oak.

GRAPE VARIETIES
100% Cabernet Franc

PRODUCTION
1,400 cases – 8,400 bottles

ANALYSIS
Alcohol: 14.5% Vol.
pH: 3.31
Total Acidity: 5.6 g/L
Residual Sugar: 2.2 g/L

GLASS COLLECTION
CABERNET FRANC
2015

THE WINE DISPLAYS A DEEP RICH COLOUR WITH A PURPLE TINGE ON THE EDGE. THE NOSE ENTICES WITH ITS GARRIGUE CHARACTER OF DRIED THYME, OREGANO AND CAPE FYNBOS. THE PALATE IS DOMINATED BY AROMAS OF DARK CHERRIES, BLUEBERRIES AND GRAPHITE, WHICH GIVES IT GREAT INTEREST. THE TANNINS ARE SILKY AND THE FINISH IS LONG AND SMOOTH.

POINTS & AWARDS

DOUBLE GOLD
Veritas
91/100
Tim Atkin
Master of Wine