



GLASS COLLECTION CABERNET FRANC 2016

THE CABERNET FRANC COMES FROM PARCELS HIGHER ON THE SLOPES OF THE SIMONSBURG MOUNTAIN AND IT SHOWS IN THE CONCENTRATION OF THE WINE. CHERRIES AND CRANBERRIES LEAD THE WAY WITH DRIED HERBS AND MINERALITY CLOSE BEHIND. THE TANNINS ARE REFINED AND BALANCE WELL WITH GRASS AND GRAPHITE NOTES.

WEATHER CONDITIONS – Simonsberg, Stellenbosch

Winter was late, but cold enough to break dormancy
Low rainfall hence low soil moisture levels which lead to stress later in the season
deal spring which lead to good even bud burst
Warm weather especially from end October to end January
This lead to restricted growth, smaller berries and lower bunch mass
The harvest was a week earlier
The harvest was smaller than previous years

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

1,750 cases – 10,500 bottles

ANALYSIS

Alcohol: 14,5% Vol.
pH: 3,61
Total Acidity: 5,3 g/L
Residual Sugar: 2,2 g/L

