

Cabernet Franc 2024

Reserve

1682

BLAAUWKLIPPEN

STELLENBOSCH

Blaauwklippen Range

WINE OF ORIGIN STELLENBOSCH

Winemaker: Narina Cloete

CULTIVAR

Cabernet Franc 100%

VITICULTURE

The fruit originated from a single vineyard block. This block is on a high potential soil namely Tukulu and faces North-East. The 7 wire Vertical Shoot Positioning (VSP) trellis system, drip irrigation and narrow planted (2.0m x 1.0m) and clone CF623 was planted. Annual production of around 5 and 7 tons/ha.

WINEMAKING

The grapes were handpicked and transported to the cellar for processing. Whole berry fermentation commenced in a stainless-steel tank and French oak cask with twice daily pump-overs to ensure the delicate extraction of tannins. The total skin contact time was around 21 days before pressing. Malo-lactic fermentation followed 300L French oak barrels of which 33% were first fill. A barrel selection of only the best barrel were made for the final blend. Total barrel maturation period of 18 months.

TASTING NOTES

Dark cassis, red currant and violet notes combine hints of juicy tobacco, cedarwood and Oudh. Velvet tannins lead to a textured, mineral mid palate with great poise and fresh focus on the finish.

FOOD PAIRING

A remarkable wine for serious meat dishes.

ANALYSIS

Alc. 14.57% | RS 3.20 g/l | pH 3.41 | TA 5.70



Then. Now. Forever.