



IDIOM

WINES OF CHARACTER

STELLENBOSCH

900 SERIES CABERNET FRANC 2021

VINIFICATION

Wine maker description	A three barrel limited release Cabernet Franc. A concentrated, full-bodied wine with ripe red plum and bell pepper aromas. Opulent and rich flavours of cassis and black pepper heighten the senses. A wine with a precise tannin structure that carves and leaves a memorable Cabernet Franc imprint in the mouth. An experience not to be missed. This wine deserves cellaring. Decanting recommended.	
Varieties	100% Cabernet Franc	
Origin	Wine of Origin Stellenbosch	
Vinification details	The grapes were cold soaked prior to fermentation for 3 days. Fermented at optimal temperature, pressed and finished malo-lactic fermentation in stainless steel tanks. Barrel matured for 13 months in 80% new American and French 225L oak barrels.	
Date of bottling	21 September 2023	
Analysis	pH 3.70 Total acidity 5.1 g/l	Residual sugar 1.7 g/l Alcohol 13.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone
Aspect	Cabernet Franc – North West
Area	Cabernet Franc – 5.87 Hectares
Trellising	Vertical Shoot Positioning
Irrigation	Drip
Predominant wind	SE Summer/NW Winter
Date of planting	Cabernet Franc – 2000 & 2001
Clones	Cabernet Franc – CF312T on R110
Balling at picking	Cabernet Franc – 25.3°B

