



BOEKENHOUTSKLOOF

.....

FRANSCHHOEK CABERNET SAUVIGNON 2014

.....

FACT SHEET

Alcohol: 13.8%vol
RS: 2.1g/l
TA: 5.6g/l

.....

Vineyard:

Our Franschhoek Cabernet Sauvignon, containing 6% Cabernet Franc, was sourced from four individual parcels adjacent to one another on a south westerly aspect of our Franschhoek valley. Soil: sandy loam over granite bedrock.

Winemaking Philosophy (Vinification & Winemaker's Comments)

Grapes were picked by hand into small boxes, hand sorted and gently destalked. The grapes underwent a cold maceration in traditional concrete vessels and then fermented at temperatures between 27° and 30°C with frequent pump-overs to extract aromas, colour and tannins. After alcoholic fermentation a prolonged malolactic fermentation occurred naturally in 225 litre barriques. The wine was matured in French oak from our preferred coopers, Sylvain and Saury.

Tasting Notes:

The nose entices with red stone fruit and cassis abound. The palate shows richness, texture and a youthful elegance with blackcurrant, spicy tobacco and hints of sweet Cape “fynbos” (shrub). Refined, well integrated tannins and a certain tension on the mid-palate suggest significant ageing potential.

