



Cabernet franc 2019 Reserve

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 Tukululu 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 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. 29% first fill French oak barrels were used. A barrel selection of only the best barrel were made for the final blend.

TASTING NOTE

Sumptuous red fruit and cassis aromas with nuances of sweet cinnamon, violets and delicate cedarwood. The palate shows textured velvet tannins with a sweet mid palate weight. It leads to an elegant, aromatic focus finish with length.

FOOD PAIRING

A remarkable wine for serious meat dishes.

ANALYSIS	Alc.	RS	pH	TA
	13.62%	2.70 g/l	3.60	5.00

Founded in 1682, Blaauwklippen is one of the oldest wine farms in Stellenbosch. Etched between ancient blue granite boulders on the slopes of mineral-rich mountain soils, we produce authentic wines in harmony with the simplicity of country living.

www.blaauwklippen.com