



WARWICK
— ESTATE —

CABERNET FRANC 2009

Varietals 100% Cabernet Franc

Analysis Alc 13.75%
pH 3.58
TA 6.0 g/l
RS 2.1 g/l

Soil Clay, Loam

Ageing potential + 10 - 15 years

Bottling Date: August 2011

Release Date: November 2011



Winemaking: The different blocks are hand picked in the early morning on Warwick Estate. The bunches are de-stemmed and the individual berries are sorted on a vibrating sorting table. From there the berries are crushed open slightly and pumped into open top fermenters. Different parcels are fermented dry with a variety of yeasts and daily pump overs are done. The wine is then transferred to 225 L French oak barrels where Malolactic fermentation takes place. After Malolactic the wine is racked back to tank, sulphured and returned to barrel for ageing. The wine spent 27 months in 225 L French oak barrels (60% new, 20% 2nd fill and 20% 3rd fill). After ageing the wine was blended and a light fining took place. A rough filtration was done just before bottling.

Winemaker's comments: The wine displays an intense ruby red colour in the glass. The bouquet is reminiscent of cherries and blackcurrants and has tones of dark chocolate and cigar box. The palate is full bodied with firm but silky tannins. Decanting is recommended to express the true essence of this wine.

Serving temperature: 16-18 °C

Food recommendations: Serve with roast beef, lambs knuckles stewed with red onions, or a rich pork terrine.