



ZORGVLiet

Cabernet Franc 2022

Tasting notes: We use grapes from two vineyards to create this delicate and harmonious wine. The nose explodes with scents of tobacco leaf, ferns, raspberries, blackcurrant leaves and spearmint. On the palate the tannins are firm and dry and the fruit weight elegant and delicate. The wine has good length and richness right through to the finish. A dryish but lengthy finish.

Analysis: alc: 14.19% / ph: 3.45 / TA: 5.8g/L / RS: 2.4g/L / VA: 0.52g/L

Viticulture: The vineyards are in the Banghoek Valley, Stellenbosch. Elevation is 300-350m above sea level and is mostly southerly facing. This provides for moderate temperatures resulting in the late but slow ripening of the fruit. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 5-8tons/ha.

Harvest notes: 2022 harvest see an increase in yields from 2021. A very wet Spring preceding the harvest, with heavy rainfall at the end of October and end of November. This affected evenness of red cultivar flowering and veraison. A cool December with some rains over Christmas. Color extraction came easily, and reds were full bodied with good acidity. In general, a cool and dry Jan - March - optimal weather for picking.

Winemaking notes: Grapes were harvested by hand and berry sorted into stainless steel fermenters. Fermentation commenced spontaneously and was finished with a pure strain. Extraction was done with a combination of punch-down, rack-and-return and pump-over methods. Batches were gently pressed and immediately racked to small French oak barrels where they completed malolactic fermentation. The components were racked three times to enhance clarification and development. The wine was bottled after a total of 22 months. Barrel composition: 13% new - 225L French oak

Aging potential: This wine should improve with aging over a period of 10 years or longer if it is stored under optimum conditions.

Production: 10626 x 750ml

