



ZORGVLiet

Cabernet Franc Rose' 2025

Tasting notes:

Salmon pink colour. The aroma is a complex mixture of fresh red fruit. The wine is crisp on the entry but rounded in the mid palate with an explosion of red berry flavours on the finish. A delicate and dry rose' with some creaminess on the palate due to extended leese aging in tank.

analysis: alc: 13.59% / ph: 3.27 / TA: 5.8g/L / RS: 1.7g/L / VA: 0.47g/L

Blend information: Cabernet Franc 100%

Viticulture: The elevation of the vineyards is 350m - this provides for moderate temperatures resulting in late but slow ripening of 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 moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 8-10tons/ha.

Harvest notes: It was a dry post-2024 Autumn, followed by very heavy July rains. Our vineyard crew had their hands full with the strong vegetative growth during Spring 2024. A heatwave struck just after Christmas with minimal damage. January weather was favourable with cooler nights and no heat spikes. No recorded rainfall during the white grape harvest. Sauvignon blanc and Semillon were picked on long-term average dates. The acids were high and the juice quality very good. Overall, a stunner of a vintage with exceptional quality whites and even better reds.

Winemaking notes: The grapes were de-stemmed and lightly crushed. The juice was immediately pressed, (only the lightest pressings are used) and was stirred with the gross leese for 7 days at 0 C. Thereafter the clear juice was racked off its gross lees and transferred to stainless tank for fermentation. Maturation for six months on fine leese before bottling.

Aging potential: This wine is ideally drunk young but should develop well with aging over a period of 2-3 years, if it is stored under optimum conditions.

Production: 6518 x 750ml

Food pairing: Delicious with appetizers, salads, seafood and poultry.

