



FRANSCHHOEK CELLAR



Analysis

Alcohol: 14 %
pH: 3.5
TA 5.8 g/l
RS: 5.8 g/l

The Churchyard

Cabernet Sauvignon 2016

Inspiration

Franschoek's original cemetery is the final resting place of the original Huguenot families until the turn of the 20th century. The legacy of our ancestors endures on the engraved tombstones. Our Cabernet Sauvignon symbolises longevity and evolution with stealth and structure to preserve Franschoek's secrets and stories.

Tasting Note

A wine with a great presence and poise, according to winemaker Ryan Puttick, this Cabernet Sauvignon shows blackcurrants and violets on the nose, followed by concentrated dark berry flavours integrated with tobacco and spice from savoury oak, a rich mouthfeel, and a smooth and juicy-lingering finish.

The Source

The vineyards were planted on particular soil types to allow for the optimum vine growth balance. The silky, fine tannin structure and prominent black fruit are typical of Franschoek.

Winemaking Approach

Cold macerated on the skins for 24 hours before inoculation took place, with selected yeast and fermented in stainless steel tanks at controlled temperatures. Maximum colour and flavour extraction were achieved by gentle pumpovers and punchdowns three times a day before gentle maturation in French oak for eight to 12 months.

Food Pairing

Pair with meaty stews and casseroles, North African tagines, roast beef, your favourite steak or mature cheese.

Ageing Potential

Ready for smooth easy drinking enjoyment, yet the structure will allow up to five years bottle maturation.

Wine of Origin

Western Cape



PRODUCED FOR FRANSCHHOEK CELLAR
HUGUENOTE ROAD, FRANSCHHOEK, SOUTH AFRICA