



# MULDERBOSCH

## SINGLE VINEYARD CABERNET FRANC



### VINTAGE

**2021**

### REGION

Stellenbosch, South Africa

### VARIETY

Cabernet Franc

### BARREL AGEING

24 months in French oak 300L barrels (50% new & 50% second fill) and in one foudre.

### WINEMAKER

Henry Kotzé

### ANALYSIS

Residual Sugar: 2.2 g/l  
pH: 3.54  
Alcohol: 13.5 %

Total Acid: 5.5 g/l  
Total SO<sub>2</sub>: 74 mg/l

### METHOD

Harvested for balanced ripeness and vibrant fruit. The wine underwent gentle pump-overs with extended skin contact for four weeks. Following malolactic fermentation, it was aged 24 months in French oak (50% new, 50% second-fill and foudre). Bottled unfiltered and unfiltered, a light sediment may form naturally.

### TASTING NOTES

**Nose:** A burst of fresh red and black fruits greets you immediately. Vibrant and perfumed, with lifted aromas of crushed berries, violets and that signature Polkadraai perfume. Subtle layers of cardamom and sweet cinnamon weave through, giving the bouquet both charm and complexity.

**Palate:** The palate delivers irresistible energy and texture – moreish and finely woven. Plush fruit envelopes a framework of polished tannin, striking the perfect balance between ripeness and restraint. Compared to the 2020, this vintage carries more volume and extraction, the riper fruit adding generosity without sacrificing finesse. A core of sweet, juicy fruit runs long on the finish, ensuring immediate appeal, while the fine structure promises graceful bottle maturation for years to come.

**Overall:** A captivating, perfumed expression of Cabernet Franc that combines vibrancy with depth. Delicious now, but destined to evolve beautifully.

### ACCOLADES

2021 Vintage 4 ½ Stars Platter's SA Wines  
2021 Vintage 90/100 Tim Atkin Report 2024  
2020 Vintage 90/100 James Suckling Report 2023  
2019 Vintage 5 Stars & Cabernet Franc of Year - Platter's SA Wines  
2019 Vintage 91/100 Wine Spectator