



MULDERBOSCH CABERNET FRANC



VINTAGE	2015
REGION	Stellenbosch
VARIETIES	Cabernet Franc
BARREL AGEING	20 months in French oak
ANALYSIS	Residual Sugar 2.6 g/l pH 3.67 Alcohol 13.5% Total Acid 4.8 g/l Free SO ₂ 8 mg/l Total SO ₂ 49 mg/l

MATURATION Up to 15 years from date of vintage

METHOD Cabernet Franc thrives on the free draining 'koffieklip' soils here at Mulderbosch Vineyards on the Southern slopes of the Stellenbosch Kloof, 12-odd kilometres from False Bay.

We've been carefully assessing one particular vineyard on Mulderbosch for consistent quality worthy of a single vineyard bottling. Block 9B.

Winemaking was kept simple, fermenting the grapes on skins for approximately 3 weeks prior to pressing and transferring to barrels after the completion of malolactic fermentation.

Matured firstly in 2nd fill barrels, we rounded the wine off in new oak for the last few months, just to balance the wine's generous structure. The wine was bottled late in 2016, spending a total of 20 months in barrel. It was bottled with no filtration or fining, so will likely develop a light sediment with time.

TASTING NOTES Deeply coloured, wonderfully dense yet with a vibrant rim showing the wine has life.

The initial nose is one of subtle sandalwood spice and dried figs, but almost immediately a wonderful perfume of Turkish delight becomes evident. It is certainly ripe in style, but retains an austere note that reminds one this is indeed classic Cabernet Franc.

Tasted in March of 2017, the wine is unmistakably youthful, with strident tannins that will take some time to settle down. The palate has great length, a core of bright red fruit, and abounds in subtle savoury notes.

Cellared correctly, the wine will certainly improve in complexity and character with age.

2015 Vintage 92/100 Tim Atkin Report 2017

2015 Vintage ★★★★★☆ Platter's SA Wines