



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



VINTAGE	2017												
REGION	Stellenbosch												
VARIETIES	Cabernet Franc												
BARREL AGEING	18 months in 300L French oak barrels, 50% of which was new oak.												
ANALYSIS	<table><tr><td>Residual Sugar</td><td>1.3 g/l</td><td>Total Acid</td><td>5.8 g/l</td></tr><tr><td>pH</td><td>3.60</td><td>Free SO₂</td><td>24 mg/l</td></tr><tr><td>Alcohol</td><td>13.0 %</td><td>Total SO₂</td><td>78 mg/l</td></tr></table>	Residual Sugar	1.3 g/l	Total Acid	5.8 g/l	pH	3.60	Free SO ₂	24 mg/l	Alcohol	13.0 %	Total SO ₂	78 mg/l
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METHOD In our quest to produce a wine reflective of our unique single vineyard Cabernet Franc, we maintained a very simple approach. Date of harvest was decided upon what we believe to have been the best balance of acidity and fruit expression. The aim was not to go for maximum ripeness, but rather to embrace the energy and texture of a slightly earlier harvested Cabernet Franc grown in a warm environment, such as it is, in the Cape .

Two pump-overs a day for the initial alcoholic fermentation were decreased to one per day in order to keep the cap wet. Total time on skins was almost 3 weeks before pressing took place.

Once malolactic fermentation was complete, the wine was transferred to a selection of 50% new and 50% 3rd fill French Oak Hogshead barrels (300L). Bottled in September of 2019 after a period of 18 months maturation, with no fining and one loose sheet filtration; so a light sediment will likely develop with time.

TASTING NOTES Deep ruby with a vibrant crimson hue.

Notes of violets and sandalwood appear on the first whiff, followed by more subtle earthy characters. Graphite and herbaceous aromas typical of the variety are clearly defined.

The first impression is one of youthful acidity and vibrancy, however this is quickly enveloped by firm, dusty texture and flavours of cranberries, Turkish delight and dried cherries. There is an earthy, savoury element that contrasts the succulence and vibrancy of the palate, however.

ACCOLADES 2016 Vintage ★★★★★☆ Platter's SA Wines
2016 Vintage 93/100 Tim Atkin Report 2019
2016 Vintage & 2015 Vintage Top 6 Cabernet Franc Challenge 2019
2015 Vintage 92/100 Vinous - Neal Martin