



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



VINTAGE	2020	
REGION	Stellenbosch, South Africa	
VARIETY	Cabernet Franc	
BARREL AGEING	21 months in French oak 300L barrels (50% new & 50% second fill) and in one foudre.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 2.0 g/l pH: 3.54 Alcohol: 13.5 %	Total Acid: 5.5 g/l Free SO ₂ : 19 mg/l Total SO ₂ : 87 mg/l

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 4 weeks before pressing took place.

Once malolactic fermentation was complete, the wine was transferred to a selection of 50% new and 50% 2nd fill barrels. One foudre was also used.

Bottled with no fining and one loose sheet filtration; so a light sediment will likely develop over time.

TASTING NOTES

Nose: Beautiful opening with mulberry, liquorice and cinnamon. One has to linger and discover the full potential of this fantastic vintage, as there is a lot to show.

Palate: A very well knit-together palate awaits, with ample flavour and just the right amount of attention-grabbing power. This Cabernet Franc has an amazing future and will reward those diligent enough to give it time to shine.

ACCOLADES	2020 Vintage 91/100 Tim Atkin Report 2023 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 2018 Vintage 5 Stars Platter's SA Wines
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