



MÔRESON CABERNET FRANC

The grapes for this blockbuster wine are from a single site located at the other end of the Franschhoek Wine Valley. A site-specific single vineyard that has, over the 8 years they've been working together, helped create the distinct Môreson Cabernet Franc flavor profile. With overtones of elegant leather and blackberry the Môreson Cabernet Franc is palate enticing.

The wines are matured in a combination of lightly toasted new oak and older oak barrels for 18 months. The wines are racked only once during this period.

The Cabernet Franc comes from a single vineyard of Franschhoek grapes grown on decomposed granite. They have produced wine from this site for seven vintages and have worked closely with the grower to reduce the natural high pyrazine levels associated with Cabernet Franc. In the cellar, they do not cold soak the wine so as to avoid pyrazine extraction. Due to the ongoing effect of drought conditions the grapes are harvested early in February. To enhance grape concentration, natural red grape skin tannins were used at crush to ensure good color stability and extraction. 10% of the juice is bled off Saignée to concentrate the remaining must. During ferment, the grapes are punched down on regular intervals at least 6 times a day. The wine is in contact with the skins for minimum of 14 days. To preserve the freshness of the wine, no extended skin contact was incurred. At the completion of fermentation, the free run fraction is collected and transferred to barrel for malolactic fermentation during which time the wines will rest on their lees without sulfur for 6 months.

Afterwards, wines are racked, sulfured and matured in a combination of lightly toasted new oak and older oak barrels for 17 months. The wines are racked only once during this period. The blend is compiled in September and only bottled in November. The time in tank allows natural settling so that no fining or pre – filtration is required before bottling.

100% Cabernet Franc | 750ml
Single Vineyard – La Terra Du Luc
W.O. Franschhoek
Western Cape • South Africa

PROCESSING: 10% bleed off of juice to concentrate must. Fermentation for minimum 14 days with pump over/punch down cycle taking place 6 times a day. No extended skin contacts.

AGING: 35% New French Oak Barrels
17 Months maturation in barrel

MALOLACTIC:100%

BOTTLING: November 2019. 510 cases per vintage

Vintage
2017

Alcohol
14.5

Total acidity
6.3g/L

pH
3.36

Residual Sugar
1.1g/L