



THOKOZANI

THOKOZANI CABERNET FRANC 2019

VINIFICATION

The Cabernet franc grapes were harvested from a single block of vineyard at Diemersfontein. The grapes were destemmed, crushed and left to cold soak overnight in an open fermenter.

Grapes were inoculated for Alcoholic fermentation as well as Malolactic fermentation the following day. Tank was pumped over every 3-4 hours for the first $\frac{2}{3}$ of fermentation, the last $\frac{1}{3}$ every 7 hours to prevent excessive extraction. Wine was pressed and racked to stainless steel tanks; free run and hard pressings separated to ensure a full and complete fermentation. On completion the two components were blended and racked into 3rd fill French oak barrels for 16 months.

TASTING NOTES

The approach shows a burst of dark fruit, cassis and plum, with a very delicate herbaceous note. The round mouthfeel with grippy, yet elegant, tannin, has a weighted indulgence across all aspects of the palate. A delicate greenness offers balance to the richer characteristics of the wine, ensuring a lingering aftertaste with hints of fennel leaf liquorice.

FOOD PAIRING

Pair this wine with rich and hearty meat dishes, especially venison such as Springbok or Kudu.

INFORMATION & ANALYSIS

Vintage:	2019
Cultivar:	100% Cabernet Franc
Harvest Date:	February 2019
Wine of Origin:	Wellington
Yield:	5 ton / hectare
ALC:	13.81 % VOL
TA:	5.6 g/l
pH:	3.60
Res:	2.92 g/l



THOKOZANI MEANS 'CELEBRATION' AND A MORE APPROPRIATE NAME FOR A STORY ABOUT GENEROSITY, HOPE, INSPIRATION, DEDICATION AND UPLIFTMENT IS HARDLY POSSIBLE. IT IS IN THIS SPIRIT THAT OUR PROJECT WAS LAUNCHED WITH ITS CENTRAL FOCUS ON THE ACHIEVEMENT OF SUSTAINABLE ECONOMIC EMPOWERMENT. THOKOZANI SETS AN EXAMPLE OF REAL TRANSFORMATION, UPLIFTMENT AND EMPOWERMENT FOR BBBEE COMPANIES THROUGHOUT SOUTH AFRICA.

