



NELSON WINE ESTATE

PAARL • SOUTH AFRICA



THE LISHA SIGNATURE RANGE CABERNET FRANC

This is a wine with complex aromas of blueberries, blackberries and mocha on the nose. It is a massively structured and complex wine with intense flavours of all-spice and liquorice that lingers on the finish.

TASTING NOTES

Deep garnet colour. This wine expresses complex aromas of blueberries, cassis with a slight earthiness. It is soft, rich and full-bodied with a long lingering spicy finish on the palate.

FOOD SUGGESTIONS

Ideal partner to roast lamb, strong cheeses or mushroom risotto.

BLEND INFORMATION

100% Cabernet Franc

AGEING POTENTIAL

Ideal to drink now, but will age well for a further 8 years.

VINEYARD DETAILS AND HARVESTING

Cabernet Franc vines planted in 2004 on Malmesbury Shale soil with South-East facing slope. Crop reduced to 7-9 tons/hectare. Vines trellised and under minimal irrigation. Hand harvested at optimum phenolic ripeness on 19th of February 2014.

VINIFICATION

Strict bunch selection during picking with second selection at winery with sorting tables. After crushing of grapes 15% juice drawn from skins. Cold maceration for 2 days followed by spontaneous alcoholic fermentation at 24-27°C. Skins pressed after fermentation followed by malolactic fermentation in stainless steel tank. Wine racked from lees and matured in 80% new and 20% second filled 225liter French Oak barrels for 20 months.

TECHNICAL ANALYSIS

Residual Sugar	3.0 g/l
Total Acidity	6.3 g/l
pH	3.48
Alcohol	14.5 %v/v

