



DRUK MY NIET
WINE ESTATE

Cabernet franc 2015

| <u>Alcohol</u> | <u>VA</u> | <u>pH</u> | <u>TA</u> | <u>RS</u> |
|----------------|-----------|-----------|-----------|-----------|
| 14.5% | 0.7/1 | 3.52 | 5.9g/l | 2.8g/l |

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|---------------------|---------------------|
| <u>Composition:</u> | 100% Cabernet franc |
| <u>Origin:</u> | Paarl |



Viticulture & Soil:

These vineyards were planted in 2004 on ancient granitic soils at elevations ranging between 180 and 240m above sea-level. The slopes and our elevation render cooler night time temperatures ensuring slow and even ripening. Our unique soils are comprised of friable layers of yellow granite over a clay fraction which enable roots to penetrate easily striving for the clay that lies beneath which provides moisture in the driest of months. This deep root penetration ensures luscious canopy growth and modest yields. Moderate to high stress levels due to warm days and windy conditions result in small, concentrated berries that produce wines of great concentration and complexity. Integrated pest and disease management is practiced to reduce environmental impact and enhance soil and vine health. Tailored actions are applied by hand in canopy management considering slope aspect, sunlight exposure and varietal stress responses to ensure superior, consistent quality in each block.

Winemaking & Maturation:

Harvesting takes place in the coolest part of the day and thereafter grapes are transported to cooling rooms before processing. Grapes are slowly sorted at bunch and berry level to ensure only perfect berries may reach the fermenters. Natural and commercial yeast strains are used to increase complexity and layers. Fermentation kinetics are closely controlled ensuring moderate extraction thereby producing balanced, expressive wines. Extended skin maceration may take place in certain varieties which ensures supple tannin structure. Wines are gently pressed off skins using a bag press using a soft press cycle therefore press and free run fractions are not separated. Wines will be racked to barrel after settling where they will undergo malolactic fermentation. After malolactic fermentation on wines will be sulphured and topped regularly. A tailored combination of first fill, second fill and old barrels are used on the various batches to ensure unique varietal, vintage and site expression. Barrel maturation will be done for up to 24 months before blending and bottling.

Tasting Notes:

Dark fruits, marzipan and a touch of leather are prominent on the nose. Red fruit comes through on to the palate with layers of subtle spices and crushed clove. The palate is focused while the finish is laden with fine tannins supported by black cherry and tobacco leaf.