



# THOKOZANI

## CABERNET FRANC 2022

### ABOUT THOKOZANI

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.

### WINEMAKING

The grapes were harvested from a single block of vines at Diemersfontein. The grapes were destemmed, crushed and left to cold soak overnight in an open fermenter, before being inoculated for alcoholic fermentation as well as malolactic fermentation the following day. Pump-overs every 3-4 hours for the first  $\frac{2}{3}$  of fermentation, then every 7 hours the last  $\frac{1}{3}$  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 lamb dishes or a traditional South African braai with lamb tjops.

**COMPONENTS:** 100% Cabernet Franc

**WINE OF ORIGIN:** Wellington

**HARVEST DATE:** February 2022

**YIELD:** 5 Tonnes per Hectare

**AGEING POTENTIAL:** Mature for up to 10 years

**TEMPERATURE:** Serve between 15°C to 20°C

**ALCOHOL:** 14 % **RESIDUAL SUGAR:** 2.0 g/l

**TOTAL ACIDITY:** 5.5 g/l **PH:** 3.48

**ENERGY:** (100 ml) E = 353 kJ / 85 Kcal

**PACKAGING:** 1230g per 750ml bottle

**NUTRITIONAL INFORMATION:**



[www.thokozani.co.za](http://www.thokozani.co.za)



Thokozani Wines



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