



CH14 CABERNET FRANC 2023

WINEMAKING

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 ⅓ of fermentation, then every 7 hours the last ⅓ 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.

CH14 is a tribute to resilience, passion and triumph over adversity.

On the rugby field and in life, Cornal Hendricks turned challenges into victories - with heart and unwavering determination.

All proceeds will go toward establishing the **Cornal Hendricks Academy** to support talented children from rural areas.

COMPONENTS: 100% Cabernet Franc

WINE OF ORIGIN: Western Cape

HARVEST DATE: February 2023

YIELD: 5 Tonnes per Hectare

AGEING POTENTIAL: Mature for up to 10 years

TEMPERATURE: Serve between 15°C to 20°C

ALCOHOL: 14.79 % **RESIDUAL SUGAR:** 5.10 g/l

TOTAL ACIDITY: 5.33 g/l **PH:** 3.53

ENERGY: (100 ml) E = 370 kJ / 89 Kcal

PACKAGING: 1311g per 750ml bottle

NUTRITIONAL INFORMATION:

