



Kaapzicht Cabernet Franc 2017

main variety Cabernet Franc

vintage 2017

analysis alc: 14.03 | ph: 3.57 | rs: 2 | ta: 5.5

type Red

producer Kaapzicht Wine Estate

style Dry

winemaker Danie Steytler Junior

wine of Stellenbosch

tasting notes

Rich fruit is beautifully balanced with integrated oak flavours lending depth and complexity.

blend information

100% Cabernet Franc

in the vineyard

Vines planted in weathered granite soil. Yield of 4 - 6 tons per hectare.

about the harvest

Grapes were picked at full ripeness (25°B).

in the cellar

Destalked and fermented in stainless steel red wine tanks with NT12 Yeast. Pumping over was done 4 x per day. Lightly pressed at 1 bar. Malolactic fermentation in tank before going to French Oak Barrels for 24 Months. 50% new Oak. Only 4 barrels produced.