



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



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| VINTAGE | 2018 |
| REGION | Stellenbosch (Polkadraai), South Africa |
| VARIETY | Cabernet Franc |
| WINEMAKER | Henry Kotzé |
| IMPORTER | Third Leaf Wines |
| CASE QUANTITY | 450 |
| UPC | 6009803564508 |
| BARREL AGEING | 18 months maturation in a selection of 40% new and 60% 3rd and 4th fill French Oak Hogshead barrels (300L). |
| ANALYSIS | Residual Sugar: 1.3 g/l Total Acid: 5.8 g/l pH: 3.60 Free SO ₂ : 24 mg/l Alcohol: 13.0 % Total SO ₂ : 78 mg/l Grape Brix: 23.3° |
| VINEYARD INFORMATION | The Cabernet Franc used for the Single Vineyard production is sourced solely from one parcel grown on the Mulderbosch estate. The region of Polkadraai in Stellenbosch is increasingly being touted as one of the finest to grow Cabernet Franc in South Africa. Given its finicky nature, Cabernet Franc will always be temperamental and subject to showing inadequacies. It helps if you have the groundwork done perfectly. The soils for Block 9 on Mulderbosch are textbook. Sandy-loam top soil with a clay sublayer to keep the waterholding capacity strong. What makes it unique is the close proximity of the Atlantic Ocean with its cooling influence, as well as the iron ferricrete – or koffiekliip (coffee stone) – conglomerate that punctuates our Mulderbosch landscape. The Cabernet Franc wines produced on these soils are great examples with pure fruit expression and elegant perfume and structure. |
| TASTING NOTES | Nose: Youthful reductivity will play a role in the opening stanza but will give way to fresh herbs and ripe cherries. Also, very attractive whiffs of cinnamon and Asian spice. Palate: Focused and attention grabbing, making a case for velvety elegance and poise, in a year of power. Really enticing and lingering. |