



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



VINTAGE	2019
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: 2.1 g/l Total Acid: 5.8 g/l pH: 3.56 Free SO ₂ : 3 mg/l Alcohol: 13.0 % Total SO ₂ : 76 mg/l Grape Brix: 23°

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: Aromas of red and dark cherry with a touch of Cape Fynbos (a distinctive type of vegetation found only on the southern tip of Africa) greets you on the nose. Attractive whiffs of cinnamon and Asian spice.

Palate: The wine has a great purity of fruit and a complex palate. A very enticing and lingering finish.