



## — Cabernet Franc 2013 —

### Varietal Information

The Cabernet Franc is made up 100% Cabernet Franc grapes with two clones: CF 214b produces small berries, with good tannin and an herbaceous tone. The clone allows for long maturation. CF1 is grassier with berry notes and produces balanced wines.

### Wine of Origin

Warwick Wine Estate, Simonsberg, Stellenbosch.

### Total Vineyard Production

The vineyard for this Cabernet Franc is predominantly Oakleaf – which is a well drained luvic soil that is red and yellow in colour and is structureless. It contains more granite than the other Cabernet France vineyards. Oakleaf soil has remnants of well weathered old land sediments. The average yields for the vineyards was about eight tons / hectare.

### History

Block 5 was planted in 1995. The Cabernet Franc is 100% on Richter 101/14 rootstock. Richter 101/14 was developed by Professor Alexis Millardet with the assistance of the Marquis de Grasset in 1882 in France. It is not exactly known when it was brought to South Africa but it was certainly one of the first rootstocks to be imported. Its parentage is *Vitis riparia* and *Vitis rupestris*. Its natural tendency is to penetrate the roots very deep into the soil and it is excellent in gravelly soils. It is one of the traditional rootstocks of the Stellenbosch area.

### Vintage

The 2013 growing season was full of surprises. There were gale force winds, heat spikes and loads of rain during harvest. They certainly were challenging conditions for making wine.

The Cabernet Franc showed a lot promise in this unusual season. Late rain during harvest helped to supplement the dry land vineyards with much needed moisture. This led to slow ripening and phenolic ripeness at low sugars. Translating into more complex and riper berry characters with the benefit of lower alcohols.

Nic van Aarde, head winemaker at Warwick said: "2013 was not a recipe year for making wine. We were challenged by Mother Nature and the Warwick viticulturist Ronald and I had to really be on our toes and think of quick solutions. After tasting the wines I think we have come out tops and that 2013 will be a year to remember."

Block 5 was picked on 22 March with an average yield of eight tons per hectare. Vine spacing is 1.8m x 1.2m.

### Winemaking

This was Nic van Aarde's first vintage at Warwick, and with a challenging season, he had his work cut out for him.

Cabernet Franc excels on the decomposed granite soils of Warwick Estate. A cool ripening period led to this old single block South East facing vineyard being handpicked in the 3rd week of March 2013. The grapes were handpicked in the early morning and gently crushed, destemmed and hand sorted on a vibrating sorting table. A five day cold soak was done after which spontaneous fermentation was allowed to start. A few days into fermentation a yeast culture was added and a long cold fermentation was done with daily pump overs and two rack and returns. No post maceration was done due to the perfect tannin balance at the end of fermentation. A light pressing was done after which the wine underwent Malolactic fermentation in tank.

The wine was gravity fed to 225L tight grain medium and light toast French oak barrels for ageing. The wine was racked twice during this period. The wine was bottled with a light filtration and kept in bottle for 12 months before release.

### Barrel Selection

225L tight grain medium and light toast barrels. 44% new oak. Aged in barrels for 24 months. Coopers: Demptos, Taransaud, Boutes, Sylvain.

### Tasting Profile

For those who like your reds with a double helping of flavour and the softness of a velvet slipper. It has a rich and explosive core with soft, sweet, black currant fruit, that follows right through to the last sip, backed up with a savouriness that is enticing. Beef stock, biltong, soy sauce, tobacco, smoked meat and leather, all balanced with the sultry dark fruit aromas of this wine.

### Ageing Potential

This wine could age 10 years and more, quite comfortably. In its youth it will exhibit more primary fruit: blackberries, currants and mulberries, layered with chocolate. And as it ages, its savoury notes will be more pronounced, taking on much more of a Right Bank Bordeaux style.

### Food Match

Slow cooked duck with a hoisin sauce served with a drizzle of soy would be something special, or a pulled pork dish with a sweet and sour sauce, with crispy crackling on the side and lashings of creamy slaw. Or go simple and do lamb chops, on the braai with a classic American Style barbeque sauce.

