



— Cabernet Franc 2014 —

Wine of origin

Warwick Wine Estate, Simonsberg, Stellenbosch, this is a single vineyard wine.

Vineyard production

The rows are planted at a density of 3100 vines per hectare and are planted along the contours of the slopes. Large decomposed granite rocks set in deep clay soils dominate this site. The vineyard does have drip irrigation, however this is only used after harvest or during exceptionally dry vintages.

History

Warwick was the first farm in South Africa to produce a single vineyard Cabernet Franc in 1988. This SW facing single vineyard was planted in 1995, making it 19 years old when the 2014 vintage was harvested. The CF 1 clone on 101-14 rootstock planted in this vineyard is known to produce wines with spice and berry aromas with good balance.

Vintage

Harvest date: 10 March 2014

Season

The 2014 growing season started with a cold and wet winter, the wettest winter on record at Warwick. Initial vineyard growth was slow due to late cold fronts in August, followed by cool, wet weather at the beginning of the growing season.

The growing season started with bud break, two weeks later than the previous season. Cold, wet weather during early spring caused initial slow shoot growth but picked up after the first warm days in October.

Flowering and berry set was even as a result of below normal rain in October. A warm but wet November stimulated growth and extensive canopy management was needed to ensure the vines remained balanced.

The 2014 vintage started two weeks later than normal, but due to a warm February month the Cabernet Franc vineyards were harvested only one week later than normal.

Winemaking

Grapes were hand harvested on Warwick Estate at sunrise into lug boxes. The cold bunches were destemmed and berries hand sorted before being transferred to a stainless steel tank. Cold soaking for five days preceded fermentation. The tank took 10 days to ferment followed by post fermentation maceration of 14 days. The must was then transferred to stainless steel tanks for malolactic fermentation before barrel ageing.

Barrel selection

Aged in 225L French oak barrels for 22 months. 40% new. Coopers - Demptos, Boutes, Tarensaud, Sylvain.

Tasting profile

A deep dark ruby and purple colour promises body and power on this wine. The aromas of fresh earth, minerals, black cherry and mocha certainly deliver all the traits of a wine that is dominated by clean, linear fruit and a hedonistic mouthful of soft juicy tannins. The flesh and weight of the wine make it voluptuous and abundant with a long, round and lush finish.

Ageing potential

A Cabernet Franc usually has more approachable tannin than a Cabernet Sauvignon, when drunk young. Many people drink our Cabernet Franc on release, but then, please do decant it to allow its personality to truly escape from the bottle. Those who apply more patience will be rewarded with up to 15 years of elegant development in the bottle, with a wonderful savoury character developing that is as delicate as it is powerful.

Food match

A freshly made tagliatelle with a duck ragout would be truly outstanding, or even just the pasta with a few fresh truffle shavings would make this combo memorable. A grilled rib eye steak on the bone with an anchovy butter and some creamed spinach would also work. It is a great cheese match but keep the cheese to the gooey kind and steer away from blue cheese as it is very hard to match for any wine.

