


CHAMONIX
 FRANSCHHOEK VALLÉE DES VIGNERONS



GRAPES: Cabernet Franc 100%

VINEYARDS: Grapes are selected from two plots with soils of calcareous clay and loam, at an altitude of 350 to 400 meters above sea level.

The vines of an average age of 18 years, are planted at a density of 4500-5000 vines per hectare and trained in the Cordon method.

VINIFICATION AND AGING: The grapes are berry selected on sorting tables before whole berries are fermented in stainless steel and concrete tanks at 30° C for 3 weeks on the skins.

After malolactic fermentation the wine of about 14,5% alcohol matures for 18 months in 228ℓ small French oak barrels.

STYLE AND MATURITY: On release the Cabernet Franc shows a deep ruby mulberry colour and intense bouquet with scents reminiscent of bellpepper, red berries, spice and cigar box. A wine of ample structure fills the mouth with concentrated fruit and berry sensations.

Cabernet Franc 2016

Safr 2016. Vinícola Chamonix em 14/10/2019. Franschhoek/ZA.