



IDIOM

WINES OF CHARACTER

STELLENBOSCH

900 SERIES CABERNET FRANC 2015

VINIFICATION

Wine maker description A three barrel limited release Cabernet Franc. A concentrated, full-bodied wine with ripe red plum and cranberry aromas. Opulent and rich flavours of cassis and black pepper heighten the senses. A wine with a precise tannin structure that carves and leaves a memorable Cabernet Franc imprint in the mouth. An experience not to be missed. This wine deserves cellaring. Decanting recommended.

Varieties 100% Cabernet Franc

Origin Wine of Origin Stellenbosch

Vinification details The grapes were cold soaked prior to fermentation for 3 days. Fermented at optimal temperature, pressed and finished malo-lactic fermentation in stainless steel tanks. Barrel matured for 13 months in 80% new American and French 225L oak barrels.

Date of bottling 1st Mai 2016

Analysis pH 3.59 Residual sugar 2.7 g/l
Total acidity 5.8 g/l Alcohol 15%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils Granite/Tukulu (decomposed granite) / Table Mountain Sandstone

Aspect Cabernet Franc – North West

Area Cabernet Franc – 5.87 Hectares

Trellising Vertical Shoot Positioning

Irrigation Drip

Predominant wind SE Summer/NW Winter

Date of planting Cabernet Franc – 2000 & 2001

Clones Cabernet Franc – CF312T on R110

Balling at picking Cabernet Franc – 25.3°B



BOTTEGA FAMILY WINE CC p +27 (0)21 852 3590 f +27 (0)28 316 1640
wine@idiom.co.za www.idiom.co.za

Reg. 2006 / 106601 / 23 VAT No. 435 014 5555 Proprietor A. Bottega