

MÔRESON

Môreson - Cabernet Franc - (2009 Vintage)

Tasting Notes

Colour: An intense plum hue.

Aroma: Classic red berry and wild cherry.

Palate: A smooth, well-balanced, palate with tastes of cherry and subtle cigar box flavours.

Climate

Climate: Mediterranean

Rainfall: ± 800mm per annum.

The vineyards are situated in Paarl. This specific vineyard experiences a warm climate with good sun exposure.

Soil

The soil is clay and sand; it is red in colour. It shows good water retention and the vines experience very little stress throughout the year. This reduced level of stress supports slow ripening and results in great overall grape (and later wine) flavour. The soil is carefully monitored, through use of a neutron meter, and it is supplemented (by drip irrigation) only when necessary.

Analysis: *Alc:* 15.0% . *TA:* 6.1g/L . *RS:* 1.6g/L . *pH:* 3.69

Vinification/Maturing

The Cabernet Franc grapes are destemmed, sorted, lightly crushed and then transferred to open fermenters. The mash undergoes cold soaking (for 48 hours) at temperatures close to 16°C. It's then inoculated - with the desired yeast strain - and fermentation is allowed to take place under controlled temperatures (never exceeding 28°C).

A punch down and pump over regime is employed during fermentation. The Cabernet Franc also goes through a two-day pre-ferment maceration period and one-week post ferment maceration period.

Following fermentation the free run is drained and transferred to the tank. The skins are pressed and added to the free run. No press wine is added back to the free-run wine.

Maturation takes place in French oak barrels and lasts for 24 months.