



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



VINTAGE	2019	
REGION	Stellenbosch, South Africa	
VARIETY	Cabernet Franc	
BARREL AGEING	18 months in 300L French oak barrels, 40% of which was new oak.	
WINEMAKER	Henry Kotzé	
ANALYSIS	Residual Sugar: 2.1 g/l pH: 3.56 Alcohol: 13.0 %	Total Acid: 5.8 g/l Free SO ₂ : 3 mg/l Total SO ₂ : 76 mg/l

METHOD

In our quest to produce a wine reflective of our unique single vineyard Cabernet Franc, we maintained a very simple approach. Date of harvest was decided upon what we believe to have been the best balance of acidity and fruit expression. The aim was not to go for maximum ripeness, but rather to embrace the energy and texture of a slightly earlier harvested Cabernet Franc grown in a warm environment, such as it is, in the Cape.

Two pump-overs a day for the initial alcoholic fermentation were decreased to one per day in order to keep the cap wet. Total time on skins was almost 3 weeks before pressing took place.

Once malolactic fermentation was complete, the wine was transferred to a selection of 40% new and 60% 3rd and 4th fill French Oak Hogshead barrels (300L). Bottled in January of 2021 after a period of 18 months maturation, with no fining and one loose sheet filtration; so a light sediment will likely develop with time.

TASTING NOTES

Nose: Aromas of red and dark cherry with a touch of Cape Fynbos greets you on the nose. Attractive whiffs of cinnamon and Asian spice.

Palate: The wine has a great purity of fruit and a complex palate. A very enticing and lingering finish.

ACCOLADES	2019 Vintage 91/100 Wine Spectator 2018 Vintage 5 Stars Platter's SA Wines 2017 Vintage 90/100 Wine Spectator 2016 Vintage 93/100 Tim Atkin Report 2019 2015 Vintage 92/100 Vinous - Neal Martin
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