



MULDERBOSCH

SINGLE VINEYARD CABERNET FRANC



VINTAGE

2018

REGION

Stellenbosch

VARIETIES

Cabernet Franc

BARREL AGEING

18 months in 300L French oak barrels, 50% of which was new oak.

ANALYSIS

Residual Sugar	1.2 g/l	Total Acid	5.4 g/l
pH	3.57	Free SO ₂	21 mg/l
Alcohol	13.5 %	Total SO ₂	65 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 50% new and 50% 3rd fill French Oak Hogshead barrels (300L). Bottled in January of 2020 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:

Youthful reductivity will play a role in the opening stanza but will give way to fresh herbs and ripe cherries. Also, very attractive whiffs of cinnamon and Asian spice.

Palate:

Focused and attention grabbing, making a case for velvety elegance and poise, in a year of power. Really enticing and lingering.

ACCOLADES

2017 Vintage ★★★★★☆ Platter's SA Wines
2017 Vintage 90/100 Wine Spectator
2016 Vintage ★★★★★☆ Platter's SA Wines
2016 Vintage 93/100 Tim Atkin Report 2019
2015 Vintage 92/100 Vinous - Neal Martin