



MULDERBOSCH CABERNET FRANC



VINTAGE	2016
REGION	Stellenbosch
VARIETIES	Cabernet Franc
BARREL AGEING	17 months in 300L French oak barrels, 50% of which was new oak.
ANALYSIS	Residual Sugar 1.7 g/l pH 3.70 Alcohol 14.5 % Total Acid 5.1 g/l Free SO ₂ 15 mg/l Total SO ₂ 67 mg/l
MATURATION	Up to 15 years from date of vintage
METHOD	

This particular Mulderbosch vineyard consistently impresses us, being annually the stand-out tank of red wine in the cellar. Aside from being an important component in our Faithful Hound red blend, it now also finds a home as a "selected vineyards" bottling of Cabernet Franc.

Winemaking is kept simple: fermenting the grapes on skins for approximately 3 weeks prior to pressing and transferring to barrels on completion of malo-lactic fermentation.

The 2016 vintage Cabernet Franc spent 17 months in 300L French Oak barrels, 50% of which were new. The wine was bottled with no filtration or fining in July 2017, so may develop a light sediment over time.

TASTING NOTES

Appearance - Densely coloured core with a vibrant crimson rim.

Nose - Given the vintage, 2016 produced a ripe expression of Cabernet Franc. The nose is filled with bramble-like fruit and notes of fennel and cigar spice.

Palate - Tasted in April of 2019, the firm palate shows classic Cabernet Franc structure and texture. Savoury in style, the graphite textured tannins are edged by good acidity, keeping the palate lively and fresh.

The dry finish is offset by a slightly succulent roundness, providing a well balanced, lasting mouthfeel.

2016 Vintage Top 6 Cabernet Franc Challenge 2019

2016 Vintage 93/100 Tim Atkin Report 2018

2016 Vintage ★★★★★☆ Platter's SA Wines