

GREAT HEART

2023 Great Heart Cabernet Franc

Variety: 100% Cabernet Franc

Wine of Origin: Franschhoek

Source of Grapes:

This Cabernet Franc is from vineyards planted in the deep, loam rich soils on the lower eastern slopes of the Franschhoek Mountains.

Date(s) Harvested:

The grapes were hand-harvested on 2 March 2023.

Yields:

6 tons/ha = 36 HL/ha

Winemaking:

Cool, hand-harvested grapes were destemmed, sorted and crushed to tank. Minimal SO₂ was added and, as with all our wines, no further additions were made. The must was initially pigeaged once a day. After about 4 days, fermentation began with indigenous yeasts and the cap was kept moist with one or two gentle actions per day, depending on extract and tannin development. Temperatures were kept below 28 °C. Fermentation lasted 7 to 10 days after which 3 to 7 weeks (also depending on tannin development) skin contact was given. The wine was then pressed to barrel for malolactic fermentation and maturation. The barrels were racked in Spring to blend the wine, which was then returned to barrel and later bottled unfiltered and unfined.

Maturation:

11 Months in 225 & 500L French Oak barrels.

Tasting Note:

A classic Cabernet Franc nose with delicate aromas of herbs, fynbos, Bergamot and blackberry. These follow through on the palate which is beautifully balanced with fine tannins and a succulent freshness. The finish is long and dry. Best served at 16-18 °C.

Technical Details at Bottling:

Alcohol 14.0% - RS 1.4 g/l - TA 4.6 g/l - pH 3.75

