



Cape Francolin 2022

ORIGIN

Durbanville, South Africa

VINTAGE

The 2022 growing season started off with strong vigour in the shoots. Vegetative growth was suppressed by late November winds, which impacted the bunch sizes to yield a smaller crop. Late February rain halted the vines to extend ripening season. The Cabernet Sauvignon and Syrah were harvested within the same week at the beginning of April, whereas the Pinotage was harvested mid-March.

VITICULTURE

All the vines are planted in a vertical shoot positioning system with western- and southern facing slopes constructed from decomposed Malmesbury Shale soils. Summer pruning practices were delayed due to the winds in November. During the pea-size period only the morning sun leaves covering the bunches are removed for aeration, vine fertility and colour formation of the berries.

ANALYSIS

Ph: 3.72

Alc: 14.12%

TA: 5.5 g/l

RS: 4.5 g/l

TASTING NOTES

This blend is a lush and polished wine with raspberry and mulberry perfume that follows through to the palate with silky tannins, sweet spice, and cocoa.

FOOD PAIRING

This elegant drinking red blend pairs beautifully with grilled meats, roasted root vegetables, and hearty stews. Its smooth tannins and fruity notes complement the rich, hearty flavours of a true South African cuisine, making for a delicious and ideal wine for your Sunday family meal.

