

Geographica

THOREAU CABERNET FRANC 2021 WO STELLENBOSCH



VITICULTURE

From a mature Cabernet Franc vineyard planted on the western slopes of the Klipmuts mountain on decomposed granite and laterite. The vines are trellised to allow maximum light and air penetration to ensure complete phenolic development of the grape tannins and the dark-fruited Cabernet Franc flavours.

VINIFICATION

Hand picked and chilled overnight, 30% whole bunch and 70% crushed. First 50% of ferment uninoculated, then neutral yeast inoculation at 10 balling. Pigeage and occasional remontage. The still-fermenting wine was then transferred to seasoned 300-litre oak barrels and terracotta dolia to complete fermentation and malolactic fermentation. After racking the wine was matured, 80% in seasoned French oak casks and 20% in clay for 13 months before bottling.

TASTING NOTES

Intense youthful purple robe with gradation to vivacious ruby rim.

The nose has lifted floral perfumed dark fruit, incense, exotic spice and a herbal, garigue aroma. Still brooding and closed, the nose promises extensive maturation potential.

On the palate the wine is lively and energetic with plum, berry and blackcurrant flavours bolstered by a very fine linear tannic structure, crystalline acidity and a crushed mineral coating. The palate is textured and long, with lacy and intricate tannins with an elegant and restrained power.

Alcohol by vol	13.5 vol %	pH	3.6
Total acid	5.2 g/l	RS	2.8 g/l