



## MAC CABERNET FRANC / MALBEC 2020

### TASTING NOTES

This rich blend of Cabernet Franc and Malbec shows dark fruit characters of blackberry and mulberry on the nose. The wine has a firm but mouth filling structure and velvety tannins on the palate with a long lingering aftertaste.

### IN THE VINEYARD

Situation: East and North-South Facing Row Direction

Altitude: 260m

Distance from sea: Approximately 25km

Soil Type: Alluvial

Rootstock: 99

Age of vines: 10 - 11 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

### HARVEST

Picking date: March 2020

Yield: 7 tons/ha average

### IN THE CELLAR

Fermentation took place in stainless tanks. Duration of fermentation was 8 days. It was pumped over twice a day for optimum colour and tannin extraction. When fermented dry it was pressed into French oak barrels.

Malolactic fermentation: Barrel

Wood aging: 10 months in French oak, 1/3 in second fill, 1/3 in third fill and 1/3 in fourth fill.

Fermentation Temp: 28-30°C

Yeast: Bordeaux Red

### FOOD SUGGESTIONS

Enjoy with roast beef, venison, slow roast leg of lamb, Peking duck or a good potjie.

### AGEING POTENTIAL

3-7 years



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VARIETAL  
68% Cabernet Franc  
32% Malbec

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WINE OF ORIGIN  
Banghoek Valley, Stellenbosch, South Africa

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ANALYSIS  
Alcohol: 14.8%  
Acid: 5.0g/l  
Residual Sugar: 2.4g/l  
pH: 3.56