



Ondine Cabernet Franc 2008

Appellation	Wine of Origin – Darling
Varieties	100 % Cabernet Franc
Harvest date	March 2008
Analysis	14.5% alcohol T.A. 5.6g/l pH 3.54 R/Sugar 2.8 g/l
Fermentation	Stainless steel – 12 days – punch down method, pump over manual
Bottling date	December 2009
Optimum Drinkability	2009 - 2014
Comments:	
Colour	Deep crimson red colour
Aroma	Berries, prunes , cherry's, tobacco with a subtle toast and oak
Flavour	Dark berry fruit, herbaceous and spicy
Finish	Soft ripe tannin structure with a balanced palate
General	<p>Cabernet Franc is often the lesser partner in great blends. Although it is not as well know in South Africa, Cabernet Franc wine from our estate has proven to be distinct in aromas and elegant in style. This wine is produced to showcase the unique character.</p> <p>Barrel aged – 50% new French oak medium toast; 50% 1st and 2nd fill medium toast.</p>