Zorgvliet Cabernet Franc, WO Banghoek 2022

SZO0202022

Zorgvliet

— Stellenbosch, South Africa

There are very few wards in South Africa that can ripen Cabernet Franc properly like they do in the Banghoek Valley. Overripe and it becomes jammy – under ripe and it becomes weedy. Zorgvliet use a Single Vineyard to create this delicate and harmonious wine



Production

The vineyards are in the Banghoek Valley, Stellenbosch at an elevation of 300-350m above sea level and is mostly southerly facing. The soils are made up of leached, decomposed granite and sandstone. Gravel in the upper layers provides for good drainage in wet seasons and clay in the subsoil provides for moisture retention in dry ones. Vineyards are trained on a 7-wire hedge and cane pruned by hand. Average yield is 5-8tons/ha. Grapes were harvested by hand from two vineyard sites and the berries are sorted into stainless steel fermenters. Fermentation takes place spontaneously. A combination of punch-down, rack-and-return and pump-over methods are used. Batches were gently pressed and immediately racked to small French oak barrels where they complete malolactic fermentation. The components are racked three times to enhance clarification and development. The wine is bottled after a total of 22 months. Barrel composition: 13% new - 225L French oakThis wine should improve with aging over a period of 10 years or longer if it is stored under optimum conditions

Tasting note

The nose explodes with scents of tobacco leaf, ferns, raspberries, blackcurrant leaves and spearmint. On the palate the tannins are firm and dry and the fruit weight elegant and delicate. The wine has good length and richness right through to the finish.

Food Match

Herb-crusted rack of lamb, mushroom risotto, hearty stew or aged cheddar.

ABV:
14.00%

Case/Bottle Size:
6x 75cl

Closure:
Cork

Category:
Sustainable

Appellation:
Wo Banghoek

Winemaker:
Bernard Le Roux

Grape Varieties:
Cabernet Franc 100%

Suitable for:
Vegan

Bottle Barcode:
5601237197997