



Rainbow's End Wine Estate



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Cabernet Franc 2017



Composition:

100% Cabernet Franc

(South African Clone 1 & French Clone 214)

Tasting Notes:

Intense deep red, colour. vegetal and herbaceous aromas with mineralic and slight floral after tones (violets and fynbos) Rich earthy and tea leaf flavours with dark black berries and cherries. Intense rich fruit and juicy palate, with layers of dark chocolate and a hint of cedar.

Maturation:

12 Months in 50% new, 25,0% second fill and 25% 3rd fill French oak barrels. Two rackings during wood maturation. Thereafter bottled without filtering or fining. Natural deposits may therefore be found in the bottle. Can be enjoyed now but is anticipated to reach its optimum in 2-5 years time.

Analysis:

| Alcohol Vol % | Total Extract (g/l) | RS(g/l) | pH | TA (g/l) | VA (g/l) |
|---------------|---------------------|---------|------|----------|----------|
| 14.5 | 36.4 | 2.8 | 3.52 | 5.8 | 0.68 |

Awards:

Tim Atkin 2018 Report 93 point score

2019 National Cabernet Franc Challenge Gold Medallist

2019 National Wine Challenge Double Gold Medallist