



ONDINE CABERNET FRANC 2007

Cabernet franc is often the lesser partner in great blends. Although it is not as well known in South Africa, Cabernet franc wine from our estate has shown itself to be distinct by aromatic and elegant in style. This wine is produced to showcase the unique character.

Description: This wine has an intense bouquet of herbs and pepper flavour reflecting, origin and terrior of the Darling appellation. Well integrated ripe tannins allows for a well constructed palate.

Style: Dry Red Wine

Grape Varieties: 100% Cabernet franc

Vinification: The grapes were handpicked at 23,5°B into small bins. At the cellar it was cooled down to 15°C, and 20% juice seeped off before fermentation. After three weeks of fermentation, the fermenting juice was separated from the skins and pips to limit tannin extraction. This creates a smooth and integrated palate. Fermented in open fermenters, with alternate plunging of the cap and pumping over of the wine. The wine was aged in barrels for twelve months. Comprising of barrels mostly from the Sylvain cooperage, 50% being new.

Analysis: Alc: 13%: TA: 5.6 g/l; RS: 2.8 g/l; PH: 3.54