

RIETVALLEI

WINE ESTATE

HERITAGE COLLECTION JMB Cabernet Franc 2016

VITICULTURE

This Cabernet Franc is made from a single vineyard, planted in 2003 and the clone is 623B. The vines are trellised, under drip-irrigation and the soil type is calcareous. The selection process for this special *cuvée* already started with identifying the specific vineyard and working it with special care, from pruning right through to harvesting, thereby ensuring a low yield (not more than 5 tons per hectare) and premium quality fruit.

WINEMAKING

The grapes were picked at optimum ripeness at 25 °Balling (Brix). After destemming and light crushing, the mash was transferred to open concrete tanks, where it was allowed to ferment naturally (wild yeast). During fermentation, the temperature was regulated at 25 – 28 °Celsius and the cap soaked regularly by the traditional manual punch-down method every two hours. This, together with pumping-over of the must onto the skins allows the colour and flavour to be extracted very effectively. It took five days to ferment dry and was then left on the skins for another five days before racking and pressing. After malolactic fermentation started, the wine was transferred to new 300-litre French oak barrels where it was left to mature for 24 months.

WINEMAKER'S COMMENTS

Rietvallei JMB Cabernet Franc is a 100% cultivar wine. It is full-bodied and complex, with excellent fruit and wood-integration. Lots of work in the vineyard and minimal interference in the cellar allows this wine to express its terroir to the fullest. Deep ruby red, almost black in colour. Expressive aromas of blackcurrant, plums, pencil shavings and spicy toasted oak on the nose. On the palate, the blackcurrant and plum flavours persist, backed and well complemented by the toasty oak flavours from 26 months' new oak aging. The tannins are sumptuous, making this is a well-rounded wine which is showing beautifully now in its youth, but which has the structure and fruit to mature for a good 10 years plus.

FOOD PAIRING & SERVING SUGGESTION

This wine will pair beautifully with rare roast beef, lamb and more complex dishes of feathered game.
Serve at room temperature (18°C).



WINE ANALYSIS

RESIDUAL SUGAR:	4.3g/l	Alcohol:	14.45%	Acidity:	6.6 g/l
PH:	3.39	VA:	0.60 g/l	Total Extract:	38.6 g/l
TOTAL SO₂:	112 mg/l	Free SO₂:	27 mg/l		

PACKAGING DETAILS

BOTTLE VOLUME:	750ml	EAN 750ML BOTTLE BARCODE:	6009673831199
CASE SIZE:	6 x 750ml	EAN 6X750ML CASE BARCODE:	6009673831205
PALLET SIZE:	78 x 6 x 750ml	UPC 750ML BOTTLE BARCODE (USA ONLY):	89673300060-4
CASE WEIGHT:	7.90kg	UPC 6X750ML CASE BARCODE (USA ONLY):	89673300061-1
CLOSURE:	Natural Cork		