## Morgenster

# Cabernet Franc 2023

RED STILL WINE | SOUTH AFRICA | WESTERN CAPE | SUITABLE FOR VEGANS

### TASTING NOTE

A delicious example of young Cabernet Franc. Rich red fruit flavours abound, blackcurrants, cherries and plums. Undertones of warm spice and tobacco. Velvety soft tannins, sumptuously smooth and a very fruit driven experience. This wine is typically South Africa, friendly and inviting and accessible.

### VINIFICATION

Grapes harvested early morning, sorted, lightly crushed, and fermented in stainless steel tanks for seven days. Post-fermentation, seven days of skin contact softened tannins. Malolactic fermentation in stainless steel preceded 12-month barrel aging, primarily in 3rd and 4th fill barrels.

### FOOD MATCHING

Roasted lamb cutlets and greens, or a lemon and herb chicken with mielie pap (corn meal) and smoor (a traditional South African tomato relish).

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| SIZE | 75cl |
| VINTAGE | 2023 |
| ABV | 14.5% |
| GRAPE VARIETIES | Cabernet Franc (100%) |
| CLOSURE | Diam |
| SKU CODE | J3366123 |
| EXPRESSION | Red, Medium-Bodied and Elegant |
| COUNTRY | South Africa |
| REGION | Western Cape |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Diam |
| PH | 3.54 |
| TOTAL ACIDITY | 5.8g/l Tartaric |
| RESIDUAL SUGAR | 2.6g/l |
| SKU | J3366123 |