



DRUK MY NIET
WINE ESTATE

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CABERNET FRANC 2019



WINEMAKER:	Marcus Milner
COMPOSITION:	100% Cabernet Franc
ORIGIN:	Paarl
AGE OF VINES:	15 years
SOIL TYPE:	Decomposed Granite
YIELD:	6 tons per hectare
AGEING POTENTIAL:	5 - 10 years from vintage
FOOD PAIRING:	Mushroom risotto Roasted duck, venison or pork Beef burgers Meatballs in tomato sauce Lamb gyros

VITICULTURE AND VINTAGE

These vineyards were planted in 2004 on ancient granitic soils at an elevation of 240m, where cooler nighttime temperatures ensure slow ripening. Friable layers of yellow granite over a clay fraction causes roots to penetrate the soil deeply, which ensures luscious canopy growth and modest yields. The 2019 vintage was characterised by somewhat bigger yields, however from a low base following a much smaller 2018 crop, due to the preceding drought and weather fluctuations.

WINEMAKING AND MATURATION

Harvesting took place early in the morning while the grapes were still cool, followed by sorting at bunch and berry level prior to fermentation. Regular pump overs throughout fermentation ensured maximum extraction of subtle tannins and intense colour. The wine was gently pressed off the skins, and after settling in tank it was racked to barrel. After malolactic fermentation, the wine was sulphured and topped regularly. A combination of 1st fill, 2nd fill, and older barrels were used on the various batches to ensure unique varietal, vintage and site expression. Barrel matured for 24 months before blending and bottling.

TASTING NOTES

This wine has a lovely dark crimson colour, with complex aromas of freshly cut herbs, pencil shavings, crushed tomato leaf, mint, cedarwood, dark hedgerow fruit and a touch of meat extract. The palate is broad, well-defined and muscular, with beautifully ripe and finely grained tannins. Pleasing balance between the oak and the fruit, while the bright acidity adds a nervous tension to the wine. Delicious flavours of black fruits, olive tapenade and roasted coffee beans complement the wine's structural elements. The finish is pleasantly dry, with persisting flavours of cured meats, black plums and Christmas spices.

ALC 14.70 | RS 2.5 g/l | TA 5.6 g/l | pH 3.64