

THE LIBRARY COLLECTION

CABERNET FRANC

Spring Single Vineyard 2020



Cultivars

100% Cabernet Franc

Type

Cabernet Franc

Appellation

Helderberg Mountain,
Stellenbosch,
South Africa

Wine Analysis

Alc 13.5%
TA 4.7 g/L
RS 1.8 g/L
pH 3.67

Maturation

100% 225L French
oak barrels, of which
25% are new

Ageing potential

10 - 15 years from
production

PHILOSOPHY

At Waterford Estate, we embrace the harmonious collaboration between nature and the delicate balance of artistry and science to craft truly authentic fine wines. Our wines embody a profound sense of place, culture, and an unwavering dedication to excellence. With a deep-rooted belief in transcending boundaries, we meticulously create wines that offer a sensory journey, capturing the true essence of the Helderberg Mountain's terroir, ensuring each bottle reflects the land's unique character and heritage.

VINEYARD

The Spring Vineyard, located on the north-facing slopes higher up the Helderberg Mountain, is planted with rows running in a north-south direction. This alignment ensures that both sides of the rows receive plentiful sunlight throughout the day, facilitating the thorough ripening of each bunch of grapes. The soil in this vineyard can be described as decomposed sandstone with a granitic base, imparting excellent minerality and structure to the wines cultivated in this terrain.

VINIFICATION

The whole bunch winemaking technique involves leaving the grapes on the stems during fermentation. The grapes are hand-harvested and carefully stacked in the fermentation vessel without damaging the berries. This maintains the integrity of the berries and then induces carbonic fermentation within the grape skin. This form of fermentation occurs inside the berry and in the absence of oxygen, thus the yeast is living only on the gas it creates. This results in wines with a lifted fruit aroma while maintaining the texture and further refining the tannin. The extraction is generally softer and more gradual, with the natural acidity of the wine remaining vibrant and expressive.

TASTING NOTES

Date tasted: November 2023

The aromatics display the classical characteristics of Cabernet Franc, with leafy elegance, subtle leather and herbaceous tea leaf undertones. The whole bunch fermentation technique brilliantly enhances perfume and dark fruit character. This approach preserves the berry's integrity to emphasise the fruit components of the wine while creating softer tannins. The wine shows classical and refined tannins on the palate. The granitic soils impart a mineral edge to the wine that beautifully complements the expressive fruity palate. The finish is a harmonious blend of length and minerality, with the fruit profile perfectly balancing that alluring mineral character. This Cabernet Franc showcases the artistry of whole bunch fermentation, yielding a wine of finesse and depth.

VINTAGE REVIEW

YEAR	2018/2019	2019/2020
Average Rainfall (mm)	623.8	647.2
Average Winter Temp. (°C)	13.9	13.9
Average Summer Temp. (°C)	22.5	21

The 2020 vintage saw a further drop in temperature as the rainfall continues to return to normal levels. This vintage's conditions are reminiscent of that of 2014, with decent rainfall across the Winelands giving the vines the opportunity to grow a healthy crop size while the cooler temperatures allowed for a long hang time for the grapes leading to fully ripened phenolics and tannins. This vintage is known for great structure and elegance with the ability to age gracefully for many years.