

# THE FLAGSHIP

## CABERNET FRANC 2018

**Winemaker:** Abraham de Villiers / Bernard Claassen  
**Viticulturist:** Francois de Villiers  
**Cultivar:** 100% Cabernet Franc  
**Appellation:** Stellenbosch  
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### **Background:**

Nature is a fickle mistress. She will tell you a direct lie if she can. But, like most elemental forces, on the rare occasions when she smiles on you, magic happens. We can't predict when nature will favour us with these rare glimpses of perfection, but we can recognise and treat these wines with the respect that true greatness deserves. This is The Flagship.

### **Winemaking:**

Grapes were harvested optimally ripe and hand sorted in our Flagship cellar to ensure only the best fruit is used for fermentation. After two days of cold maceration the juice was inoculated with a selected yeast strain. The fermented wine was hand pressed with a small 1 ton basket press and transferred to barrels where malolactic fermentation took place for three weeks. The wine was then racked to barrels for maturation.

### **Maturation:**

The wine was matured for 24 months in French oak barrels of which 55% was first-fill.

### **Total production**

2 580 Bottles

### **Winemaker's Comments:**

The wine exemplifies old world charm with its elegance and silky mouth feel. Notes of spice and pepper come to the foreground supported by a berceuse of blackberries and tobacco that leaves a long lingering after taste.

### **Maturation Potential:**

With its good acid and tannin backbone this wine is made to last and will happily mature in one's cellar for a further 10 to 20 years.

### **Food Pairing:**

Consider rich cuts of red meat, well-aged cheese or wild game as a food partner to this richly concentrated wine.

### **Chemical Analysis:**

**Alcohol:** 14.13% by volume  
**Residual sugar:** 2.5 g/l  
**Total acidity:** 6.8 g/l  
**PH:** 3.31

