



**Frans K Smit 2007**



ORIGIN:	Coastal
CLIMATE:	Temperature: Winter 9-16 °C; Summer 14-25 °C Annual rainfall: 600 mm
SOIL:	The soil for Cabernet Sauvignon, Merlot, Shiraz and Cabernet Franc is from Stellenbosch, Heldeberg vineyards with a predominately Covelly and Vilafontes soil, whilst Pinotage is from the Helderberg foothills with the main soils from Glen Rosa formations and Malbec from Tukululo soils.
VITICULTURE:	All the vineyards are trellised with an extended VSP (vertical shut position) system. All these blocks receive supplement irrigation with average yields of between 6 and 8 tons /ha. Average age is 10- 14 years old.
WINEMAKERS:	Frans Smit
VINIFICATION:	Grapes are handpicked at 25 to 25.5 Balling in 10 kg lug boxes. In the winery the grapes are pre-cooled to 10 degrees Celsius before the de-stemming start. Bunches are sorted prior to de-stemming. The barriers are mechanical and hand sorted before crushing. After 3-4 days cooled soaking in stainless steel or small wood fermenters the primary fermentation process take 8 to 10 days with possible extended maceration of 3 to 5 days .Malolactic fermentation is completed in new French oak with a further barrel maturation of up to 30 months .  Blend : Stellenbosch Cabernet Sauvignon 58% : Stellenbosch Cabernet Franc 12% : Stellenbosch Merlot 6% : Stellenbosch Shiraz 6% : Stellenbosch Pinotage 6% : Paarl Malbec 12%
ANALYSIS:	Alc: 14.36 %      TA: 5.2 g/l RS: 4.0 g/l      pH: 3.49
TASTING NOTES:	Ruby red in colour on the rim with lots of dark berry fruit on the nose and on the palate, traces of tobacco (cigar box) and ripe banana. Great integration of fruit, tannins and acidity on the palate. Full bodied with a lingering after taste with ripe tannins.
SERVE WITH:	Serve with degustation portions of fusion delicacies.