



HERMANUSPIETERSFONTEIN SWARTSKAAP 2017

Tasting Notes:

Origin:

Sondagskloof

Composition:

Cabernet franc 100%

Alcohol:

14.1%

Res. Sugar:

2.47g/L

Total Acidity:

5.73g/L

pH:

3.59

Maturation in oak:

18 months in new and second fill French oak barrels (225L)

Maturation in bottle before release:

12-18 months

Bottling Date:

November 2018

Aroma profile:

Bright red and purple fruit, raspberries and blackcurrants; black olive; green herbal spice

Palate profile:

Generous offering; density and fruit intensity; milk chocolate praline; supple and full with persistent length; sweet herbal spice (rosemary, thyme, mint) providing freshness on palate

Aging potential:

7 years and beyond, provided stored under optimum conditions

