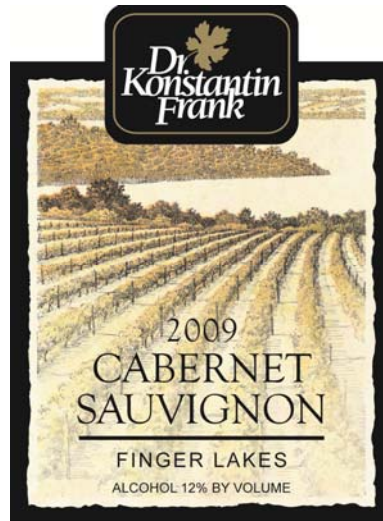


# DR. FRANK'S VINIFERA WINE CELLARS

## CABERNET SAUVIGNON 2009



### VINIFICATION:

After a very cool growing season, the Cabernet Sauvignon grapes were picked, late into the harvest so as to maximize the flavor development. Traditional styled open top fermentation vessels, along with hand plunging were used to extract the soft fruit flavors you experience. After going through malo-lactic fermentation the wine was aged for fourteen months in predominantly Fresh oak barrels.

### DESCRIPTION:

Light and delicate with soft perfume, the dark, deep black currant color is followed with a nose of raspberry and cherry with a touch of leathery notes. On the palate this wine is well balanced with a good acidity and silky young tannins showing its aging potential. Serve with a roast beef, mushroom sauces and rich sauces.

### ANALYSIS:

Alcohol	11.9%
Acidity	0.70g/100 ml
pH	3.41
Sugar	< 0.1%