

Thistle & Weed

2020

'KNAPSEKÊREL'

Cabernet Franc | Stellenbosch - South Africa







AMIC

VEGA

Stats

Grapes: 100% Cabernet Franc **Vineyard:** Oudeberg Vineyard

(Polkadraai Hills)
Vine Age: 20-years-old
Soil Type: Fine granitic sand
intermixed with marl

Viticulture: Practicing biodynamic Fermentation: Native – one-ton opentop stainless-steel fermenters (30%

whole-cluster)
Skin Contact: 14 days

Aging: 10 months in seasoned 500L

French tonneau Alcohol: 13% pH: 3.68

Total Acidity: 4.6 g/L Total SO2: 100 ppm

Total Production: 117 cases

UPC: 781718145626

Reviews

Tim Atkin, MW | 90 points

About

The perennially opportunistic Knapsêkerel (Blackjack) gambles by spreading its seeds through wind, water, man and beast. The Blackjack is generally thought of as a weed but in many communities around the world it is used as a source of food and for medicinal purposes. This biodynamically farmed Cabernet Franc from the Oudeberg Vineyard in the Polkadraai area of Stellenbosch is littered with these beautiful weeds. Only seven rows are used for this small batch wine.

The winemaking is quite rudimentary as the hard work was really done in the vineyard. The grapes were hand-harvested half the lot was destemmed with the berries kept intact with the remaining half left whole-bunch. The wines fermented with ambient yeasts and frequent punchdowns by hand were employed to get a gentle extraction. After two weeks the wine was dry and gently basket pressed, with only free run juice and the first light pressing being used, to old French tonneau. Malolactic fermentation carried out naturally in barrel and after 10 months the wine was racked to tank and bottled without fining or filtration and only a light sulfur addition.

Tasting Note

Capsicum, red cherries, blackberries, and violet on the nose. Influence of the whole-cluster ferment is evident with a light palate and concentrated fruit flavors juxtaposed with chalky tannins. Major aging potential.

