



Blackwater

2020

'SOPHIE'

Cabernet Franc - Cinsaut | Western Cape - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 50% Cabernet Franc - 50% Cinsaut

Vineyard: Southern Stellenbosch (Cabernet Franc) - Darling (Cinsaut)

Vine Age: Both 18-years-old

Soil Type: Various - mostly granite, shale and sandstone-based soils

Viticulture: Practicing organic

Fermentation: Native - stainless-steel (100% de-stemmed Cabernet Franc - up to 70% whole-cluster Cinsaut)

Skin Contact: 18-26 days

Aging: 18 months in 50% new 300L French oak

Alcohol: 14.2%

pH: 3.48

Total Acidity: 6.5 g/L

Total SO₂: 50 ppm

Total Production: 67 cases

UPC: 6009879826296

Reviews

Platter's Guide | 96 points

About

'Sophie' is a new addition to the stable. She is named after Francois' daughter born in 2020, joining her older brother 'Daniel' in the family lineup. 'Sophie' is a reinvention on a Cape classic which traditionally involved Cabernet Sauvignon and Cinsaut; Francois' preference for Cabernet Franc as a more vivid and brighter wine led to this blend. The Cabernet Franc hails from southern Stellenbosch, receiving those very helpful False Bay breezes. The Cinsaut comes from Darling, which is a district almost entirely surrounded by the Swartland, a bit west of Malmesbury. It's a much warmer and drier climate here, bringing deep, ripe red fruit flavors to the blend. 'Sophie' has already earned acclaim on its maiden release, earning 5 stars from Platter's Wine Guide.

The grapes were both hand harvested. The Cabernet Franc was entirely destemmed, while up to 70% of the Cinsaut batches were fermented whole-cluster. After 18-26 days on the skins depending on the lot, the batches were pressed to two 50% new 300L French oak barrels for 18 months of maturation. It was bottled with just a dash of sulfur (50 ppm). No fining or filtering.

Tasting Notes

Raspberry, black currant, and gravel on the nose, which opens slowly to reveal a thread of florals. The palate is brooding, with violet, sage, and boysenberry notes. Black tea-like tannins give a grippy texture.