

THE NINES COLLECTION

The concept of mineral purity draws on a story of wonderful pure minerals in the soils of the farm.

Four nines denotes a mineral as close to pure as is possible, referring to the four nines in the percentage 99.99%



THE DANCE CABERNET FRANC 2017

“Leaving our footprints and soul in the vineyard and living our passion in the cellar.”

A desire to exemplify the traits of the mountain vineyard site, to capture the ethos and distinct sense of place, resulted in this noble wine being released as a single varietal. A wine of distinction that will reward careful cellaring and patience.

ORIGIN	Helderberg, Stellenbosch
ASPECT	West & North-West facing slopes
SOIL	Cumulic soils – Tukulu
ALTITUDE	345 m above sea level
PROXIMITY TO THE OCEAN	9 km from False Bay
VINTAGE CONDITIONS	Leaf fall occurred at the normal time which allowed good reserves to build up. Winter started late with warmer day and night temperatures and lower rainfall than in the 2016 growing season. A warm spring resulted in early, however uniform budding. A cool yet dry and windy November/December resulted in drier soils and small berries. January rains moistened soils and cool evening temperatures allowed for slower ripening of our grapes.
MATURATION	17 Months in French oak barrels, 55 % new
OPTIMUM SERVING TEMPERATURE	17 – 18 °C

TASTING NOTES

COLOUR	Violet red
NOSE	Superb cascade of perfume from the glass showing a floral, complex and layered bouquet. Deep purple cassis, mulberry and plum on the nose to begin with, giving way to brighter red fruits with aromas of lavender and faint hints of freshly dried herbs.
PALATE	Seductively pure with silky tannins, elegant creaminess and a touch of exotic cedar spice. The epitome of the variety with extraordinary fruit purity and bright acidity. Tobacco leaf and detailed earthiness linger to the cranberry-infused finish.
GRAPE VARIETY	Cabernet Franc
WINE ANALYSIS	Alcohol: 14.0 % RS: 1.94 g/litre TA: 6.2 g/litre pH: 3.32
TOTAL PRODUCTION	120 cases of 6