

HIGHER PURPOSE CABERNET FRANC 2024

This marks the third vintage from our Organically-certified Estate in Elgin. "Higher Purpose" is a fitting name for this wine. It conveys how this parcel has shown itself to be of outstanding natural potential and has demonstrated its innate inclination, here at altitude, to produce a refined and elegant style of Cab-Franc. More akin to Loire Cab-Francs than the typical SA 'Bordeaux-influenced' renditions. It conveys this varietal's intrinsic gentle nature, when spared over-manipulation, and articulates the influence and the delicacy of its unique, elevated vineyard location. Cab-Franc clearly has a calling in this mountainous site; an unmistakable Higher Purpose.

IN THE VINEYARD

The grapes are from a single block, planted in 2016. These vines are starting to come into maturity. The 2023 winter kept pace with the long-term rainfall average and cold units started accumulating in May already. Even budding confirmed the optimal winter weather condition with *véraison*, and colour formation being remarkably even. Conditions during Spring were cold and wet, followed by drier summer conditions until early March. This ensured good grape potential and ripening.

WINEMAKING

The grapes were all hand-picked early in the morning, loaded onto tractors and brought into our Organic cellar. The bunches were then hand-fed over a sorting table. Whole bunches and berries were placed into concrete eggs for 2 weeks for carbonic maceration. The grapes were then pressed in the basket press, and the juice was moved back into a concrete egg to complete fermentation with a small portion into old oak. The wine was then assembled and bottled in January 2025.

WINEMAKERS NOTES

This wine showcases the delicate character of the variety, revealing the finesse and depth that only cool climate conditions can produce. The vineyard's maturity contributes to the wine's layered and defined flavors. On the nose, you'll find dark blackcurrant, subtle hints of cardamom, and berry compote. The palate is refreshing and medium-bodied, with smooth, well-integrated tannins and a balanced structure that leads to a satisfying, mineral-driven finish.

TECHNICAL BITS

Varietal:	Cabernet Franc	
Appellation:	Elgin, South Africa	
Analysis:	Alcohol	13.5 % Vol
	Total Acidity	5.2 g/L
	pH	3.42
	Residual Sugar	1.8 g/L



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