

2021

CALL OF THE VOID

AMPHORA CABERNET FRANC



LOKAIA

VINIFICATION

In an effort to capture the purity and bright red fruit of Cabernet Franc, these grapes were harvested at a potential alcohol of just 13%. Each grape was meticulously sorted before being fermented and matured on the skins in a small amphora for four months. A true and pure expression of Cabernet Franc, spontaneously fermented with wild yeasts and void of any influence from oak. A natural, unfiltered, unfiltered wine that may produce small amounts of tartrates in the bottle over time.

THE VINEYARD

This old Cabernet Franc vineyard was planted on the rocky West-facing slopes of Franschhoek's Dutoitskop Peak.

TASTING NOTES

The wine has a vibrant ruby red colour, owing largely to the early harvest date of this Cabernet Franc. Vivid, chalky red fruit is immediately apparent on the nose, with signature red pepper and cola tonic characteristics following on. The bright acidity on the palate is met with crunchy tannins and a long fruit-driven, textured finish. Serve slightly chilled for optimal enjoyment.

ORIGIN	Dutoitskop Peak, Franschhoek
GRAPE VARIETY	Cabernet Franc
BOTTLES PRODUCED	576
ALCOHOL	13.24%
RESIDUAL SUGAR	1.5 g/litre
ACIDITY	6.0 g/litre
pH	3.39

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