

2022

# 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 10%. 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 FROM WINEMAG.CO.ZA

Incandescent purple in colour. The nose displays rose-like perfume before cranberry through black cherry and crushed herbs. The palate is light rather than lean or angular – pure and focused with lip-smacking acidity and super-fine tannins. Enchanting in its subtlety.

|                         |                              |
|-------------------------|------------------------------|
| <b>ORIGIN</b>           | Dutoitskop Peak, Franschhoek |
| <b>GRAPE VARIETY</b>    | Cabernet Franc               |
| <b>BOTTLES PRODUCED</b> | 606                          |
| <b>ALCOHOL</b>          | 10.06%                       |
| <b>RESIDUAL SUGAR</b>   | 0.8 g/litre                  |
| <b>ACIDITY</b>          | 5.4 g/litre                  |
| <b>pH</b>               | 3.31                         |



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