

2023

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 12%. 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

Beautiful aromatics of rose, cranberry, red cherry and just a touch of fresh herbs. The palate is vivid and poised - light-bodied with pure fruit, fresh acidity and super-fine tannins.

ORIGIN	Dutoitskop Peak, Franschhoek
GRAPE VARIETY	Cabernet Franc
BOTTLES PRODUCED	820
ALCOHOL	12.2%
RESIDUAL SUGAR	1.4 g/litre
ACIDITY	5.5 g/litre
pH	3.40



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