



Cabernet Franc

Production –900 Bottles – limited release.

Colour: Deep red with purple hues.

Nose: Intense raspberry and perfumed floral high notes married with hints of blackcurrant and dark fruit jubes on the nose.

Palate: Juicy, mouth filling, ripe dark forest fruits with a red berry acidity supported by subtle spicy cedar, complimented by silky soft tannins providing a long and elegant finish. A wonderful example of this versatile variety.

Vinification: The grapes were picked in the cool of the morning then placed in open fermenters where the must was inoculated with a neutral yeast and fermentation began. The cap was hand plunged four times a day in the early stages of the ferment, to extract colour and tannin. After 10 days the wine was left on the skins for extended maturation. The free run juice was drained and the fermented grapes were basket pressed. The wine then under-went a malolactic fermentation which softens the acid and racked to a mix of 50% new & 50% one and two year old French barriques where it matured for 12 months.

Technical Data: Alc. 13.6 % pH 3.6 TA 6.48 g/l

94 points – James Halliday – Wine Companion

A medium-bodied, suave expression of this variety, forsaking what can be an overt leafiness for a sappy meld of ripe red fruits, chilli heat and satsuma plum, flecked with some oak vanillin and Chinese five-spice. The tannins are palate-whetting and finely tuned. Very good cab franc on the just-riper side.