

BORDERTOWN

VINEYARDS & ESTATE WINERY

CABERNET FRANC 2016

Cabernet Franc has quickly established itself as a 'go-to' grape in the south Okanagan. Once known chiefly as a component grape for classic Bordeaux blends, it has now broken out on its own and is loved for its unique charms. These include deep expressive flavours of tobacco, dark spice, herbaceous green pepper, and a tiny hint of mint. All of this is achieved while maintaining supple tannins and dark berry flavours. The finish is pleasant and lengthy.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** East
- Varietals:** Cabernet Franc 100%
- Grape Yield:** 5.2 Tons/Acre
- Soil Composition:** Gravel w/ light sand colour
- Date of Harvest:** October 25, 2016
- Brix Level:** 27.0
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 30°C
- Malolactic Fermentation:** Natural, French Oak
- Alcohol:** 14.9%
- Residual Sugar:** 1.7
- Maturation:** 12-18 months, in French Oak
- Filtration:** Yes
- Production:** 2250 cases
- Aging:** Cellar for up to 8 years
- Colour:** Dark red
- Nose:** Tobacco, dark spice, herbaceous green pepper, hints of mint
- Flavour:** Dark berries, mild pepper, warm background oak
- Serving Temperature:** 18°C
- Serving Suggestions:** Goat cheese, roasted pork, lamb, burgers and tomato sauce pastas.
- Awards/Accolades/Ratings:** John Schreiner – 91 Points

