

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET FRANC RESERVE 2015

Bordertown has already established a reputation for excellent Cabernet Franc. Our Cabernet Franc Reserve takes this to the next level. Utilizing some of the Okanagan's finest vineyard sites, this wine shows off a fantastic expression of zesty dark fruit intensity, just the right amount of herbaceous bell pepper and tinge of mint, and a lush, rich palate that is maintained right through to its lengthy finish. A Cabernet Franc of elegance and majesty that deserves to pair with quality roasted meats.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
 - Vineyard Location:** Osoyoos, British Columbia
 - Exposure:** East
 - Varietals:** Cabernet Franc 100%
 - Grape Yield:** 3.2 Tons/Acre
 - Soil Composition:** Gravel w/ light colour sand and heavy soil
 - Date of Harvest:** October 20, 2015
 - Brix Level:** 29.0
 - Fermentation:** Cultured Yeast
 - Duration:** 32 - 36 days
 - Temperature:** Allowed to rise to a maximum of 30°C
 - Malolactic Fermentation:** Natural, French Oak
 - Alcohol:** 14.9%
 - Residual Sugar:** 1.9 g/l
 - Maturation:** 20 - 24 months, in French Oak
 - Filtration:** Yes
 - Fining:** Fining in the bottle (minimum 9 months)
 - Production:** 70 cases
 - Aging:** Cellar for up to 8 years
 - Colour:** Dark red
 - Nose:** Violets, black raspberry, bell pepper, cassis, tobacco
 - Flavour:** Dark red and black berries, pepper, blackcurrant, smoke, warm background oak.
- Serving Temperature:** 18°C
- Serving Suggestions:** Grilled steaks and chops, burgers, stews, wild game, portobello mushrooms, green olives, roasted red pepper, goat cheese.
- Awards/Accolades/Ratings:** **National Wine Align Awards 2018 – Gold Medal,**
Pacific Rim International Wine Competition 2019 – Bronze Medal

