

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET FRANC RESERVE 2019

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
Date of Harvest:	October 29, 2019
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:	14.5%
Residual Sugar:	1.9 g/l
Maturation:	20-24 months, in French Oak
Filtration:	Yes
Finding:	Fining in the bottle (minimum 9 months)
Production:	630 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: **Silver Medal** - National Wine Align Awards 2022
Silver Medal - L.A. International Wine Competition 2022
John Schreiner – 93 Points

"This wine benefits from being decanted. It begins with aromas of blackberry, dark cherry and spice. Rich and concentrated on the palate, it delivers flavours of black currant and black cherry mingled with vanilla and a hint of pepper."

