

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."

