

BORDERTOWN

VINEYARDS & ESTATE WINERY



ROSÉ 2021

Bordertown is blessed with premier plantings of Cabernet Franc, and we have diverted some of these to the production of a classic French Provence style rose. Starting with a light pink colour, the aromas are of ripe melon and strawberries. These are followed through on the palate bright citrus, luscious red fruits and watermelon. The profile is subtle and harmonious, and it is supported by a crisp dry backbone.

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 colour sand and heavy soil
- Date of Harvest:** October 5, 2021
- Brix Level:** 24.5
- Fermentation:** Cultured Yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 14.5%
- Residual Sugar:** 0.75 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 480 cases
- Aging:** Drink now – best within three years
- Colour:** Light pink
- Nose:** Ripe melon and strawberries
- Flavour:** Citrus, luscious red fruits, watermelon
- Serving Temperature:** 7°C
- Serving Suggestions:** BBQ, sushi, pasta with rose cream sauce, salads
- Awards/Accolades/Ratings:** **Bronze Medal** - National Wine Align Awards 2022

John Schreiner – 90 Points

“This is a Cabernet Franc rosé made in what the winery calls the “classic French Provence style” – which means delicately pale. The wine begins with aromas of wild strawberry. Given the pale hue, the flavours take one by surprise – luscious in texture, tasting of strawberry and watermelon.”

