

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET FRANC 2022

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:** 5.8 Tons/Acre
 - Soil Composition:** Gravel w/ light colour sand
 - Date of Harvest:** November 2, 2025
 - Brix Level:** 24.5
 - Fermentation:** Cultured yeast
 - Duration:** 24-28 days
 - Temperature:** Allowed to rise to a maximum of 30°C
 - Malolactic Fermentation:** Natural, French oak
 - Alcohol:** 14.3%
 - Residual Sugar:** 1.8 g/l
 - Maturation:** 12-18 months, in French oak
 - Filtration:** Yes
 - Production:** 7199 cases
 - Aging:** Cellar for up to 8 years
 - Colour:** Dark red
 - Nose:** Tobacco, dark spice, hints of blueberry, violets and green pepper
 - Flavour:** Dark berries, mild pepper, warm background oak
 - Serving Temperature:** 18°C
 - Serving Suggestions:** Goat cheese, roasted pork, lamb, burgers, tomato sauce pastas
 - Awards/Accolades/Ratings:**
 - Silver Medal** - Pacific Rim Wine Competition 2026
 - Bronze Medal** - National Wine Align Awards 2026
 - John Schreiner** - 92 Points
- "This is a red from a great vintage and happily the winery has a lot available. Dark in colour and rich on the palate, the wine aged 12 to 18 months in French oak. It begins with aromas of spice, dark fruits and a hint of tobacco. The flavours echo the aromas."

