

BORDERTOWN

VINEYARDS & ESTATE WINERY



CABERNET FRANC RESERVE 2021

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:** 3.8 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand
- Date of Harvest:** October 17, 2021
- Brix Level:** 26.0
- Fermentation:** Cultured Yeast
- Duration:** 32-36 days
- Temperature:** Allowed to rise to a maximum of 30°C
- Malolactic Fermentation:** Natural, French Oak
- Alcohol:** 15.0%
- Residual Sugar:** 2.05 g/l
- Maturation:** 20-24 months, in French Oak
- Filtration:** Yes
- Fining:** Fining in the bottle (minimum 9 months)
- Production:** 1220 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, portobello mushrooms, roasted red pepper, goat cheese.

Awards/Accolades/Ratings: **Silver Medal** - Pacific Rim Wine Competition 2025

John Schreiner – 93 Points

“Made with grapes grown in Osoyoos, the wine – after a long ferment – was aged 20 to 24 months in French oak. It begins with vivid aromas of blackberry, dark cherry and spice, all of which is echoed on the luscious palate.”

