

BORDERTOWN

VINEYARDS & ESTATE WINERY



ROSÉ 2022

This vintage saw Bordertown utilize its excellent quality Cabernet Franc grapes in the production of a red berry fruit driven rosé. Starting with a deep pink colour, the aromas are of ripe melon and strawberries. These are followed through on the palate with bright citrus, luscious red fruits and watermelon. It is supported by a crisp dry backbone for a zesty finish.

BC VQA CERTIFIED

- Grapes:** 100% estate grown
- Vineyard Location:** Osoyoos, British Columbia
- Exposure:** West
- Varietals:** Cabernet Franc 100%
- Grape Yield:** 4.3 Tons/Acre
- Soil Composition:** Gravel w/ light colour sand and heavy soil
- Date of Harvest:** October 5, 2022
- Brix Level:** 25.1
- Fermentation:** Cultured yeast
- Duration:** 24-28 days
- Temperature:** Allowed to rise to a maximum of 17°C
- Malolactic Fermentation:** None
- Alcohol:** 14.2%
- Residual Sugar:** 1.59 g/l
- Maturation:** None
- Filtration:** Yes
- Production:** 713 cases
- Aging:** Drink now – best within three years
- Colour:** Medium 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:** **John Schreiner – 90 Points**
“This delicious wine was made from Cabernet Franc grapes. The attractive hue is too dark for the winery’s claim this is a Provençal style ... but it is just right for those of us who believe a rosé need not look anaemic. Aromas of strawberry and watermelon jump from the glass and are echoed in the mouth-filling flavours. Again, the finish lingers.”

