

BORDERTOWN

VINEYARDS & ESTATE WINERY



ROSÉ 2023

This vintage saw Bordertown utilize its excellent quality Cabernet Franc grapes in the production of a classic French Provence style rosé. Starting with a light 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. 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:** West
 - Varietals:** Cabernet Franc 100%
 - Grape Yield:** 5.0 Tons/Acre
 - Soil Composition:** Gravel w/ light colour sand and heavy soil
 - Date of Harvest:** September 30, 2023
 - Brix Level:** 23.0
 - Fermentation:** Cultured yeast
 - Duration:** 24-28 days
 - Temperature:** Allowed to rise to a maximum of 17°C
 - Malolactic Fermentation:** None
 - Alcohol:** 13.8%
 - Residual Sugar:** 1.33 g/l
 - Maturation:** None
 - Filtration:** Yes
 - Production:** 378 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 rosé cream sauce, salads
 - Awards/Accolades/Ratings:**
 - Bronze Medal** – Pacific Rim Wine Competition 25 & 26
 - Bronze Medal** – National Wine Align Awards 2025
 - John Schreiner – 90 Points**
- “Made with Cabernet Franc, this wine presents in the glass with a pink/bronze hue. It has aromas and flavours of strawberry and watermelon.”

