

Cabernet Franc 2018

Technical Information:

Alcohol Content	13.5%
Appellation	VQA Creek Shores
Brix at Harvest	23.4°
Residual Sugar	3 grams (dry)
Total Production	271 cases of 12
Varietal(s)	100% Cabernet Franc
Vineyard(s)	100% June's Vineyard
Vinification	100% Stainless Steel



TASTING NOTES

Complex on the nose with aromas of blackberries, liquorice and notes of smoke. The palate is fresh and lively with flavours of red currants, spice and smoke with balancing acidity and ripe yet grippy tannins enveloping the juicy mid-palate on the savory warm finish. Enjoy on release with roasted red meats or pastas with rich, savory sauce. Decant to give the wine a chance to soften with air or cellar for the medium-term.

WINEMAKING NOTES

Sourced exclusively from our June's Vineyard in the Creek Shores sub-appellation, our Cabernet Franc 2018 was harvested in late-October after a warm summer and wet early fall. The grapes were sorted on shaker tables to ensure perfect quality. After crushing and de-stemming the must and skins were moved to stainless steel fermenters where the primary fermentation took place over 3 weeks with pump-overs for colour and flavor extraction. After pressing, malolactic fermentation was completed in tank where the wine was kept until bottling in August 2019 following a light fining and filtration.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.