

Essence Cabernet Franc 2018

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	100% June's Vineyard
Varietal(s)	100% Cabernet Franc
Brix at Harvest	23.3°
Alcohol Content	13.0%
Residual Sugar	3 grams/Litre
Total Production	200 cases of 12x750ml, 40 magnums of 1.5L



TASTING NOTES

Our 2018 Essence Cabernet Franc is inky purple, with dense and brooding aromas of black raspberry jam, charry oak, toast and mineral. On the palate it is tightly wound with loads of ripe tannins and juicy acidity with complex notes of black fruit starting to show themselves. The finish is long with lingering acidity and tannin.

Built for long term ageing, if opening in its youth, decant for a few hours and serve along roasted red meats and wild game.

WINEMAKING NOTES

Our Essence line of wines are winemaker JP Colas' expression of vineyard and vintage. Our 2018 Essence Cabernet Franc is a selection of the top barrels of French oak from our June's Vineyard in Creek Shores. The fruit was harvest by hand in late October and was then crushed and destemmed prior to being transferred to stainless steel tanks for a cold soak and fermentation. Following fermentation the wine was transferred to French oak barriques for malolactic fermentation and aging of 18 months. The final blend was comprised of approximately 25% new and 75% seasoned oak. The wine was lightly fined and filtered prior to bottling in July 2020.

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.