

Cabernet Franc 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	June's Vineyard
Grape Variety(ies)	100% Cabernet Franc
Brix at Harvest	20.4° average
Alcohol Content	12.5%
Residual Sugar	4.5 grams /litre
Total Production	457 cases of 12
Other Notes	Vegan-Friendly and certified sustainable



TASTING NOTES

Intense crimson in the glass with intense notes of red currants, blue plums, black raspberries and a touch of smoke. On the palate it is medium-bodied with soft tannins and flavours of plums, black pepper, liquorice and spice. The finish is long with refreshing acidity and flavours of black raspberries.

Enjoy over the short-to-medium term with grilled or braised red meats such as lamb or Osso Bucco. Decant before serving.

WINEMAKING NOTES

Sourced exclusively from our June's Vineyard in the Creek Shores sub-appellation, our Cabernet Franc 2021 was harvested in mid-October. The grapes were sorted for quality both in the vineyard and again in the winery. 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 2021 following a light fining and filtration.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.