



**GRAPE VARIETIES**  
100% CABERNET FRANC

**PRODUCTION**  
66 CASES

**BOTTLED**  
MARCH 28, 2019

**ALC % VOLUME** 14.1%

**PH** 3.77

**TA G/L** 6.29

**RS G/L** 1.1

SKU 83454

2017 CAB FRANC

Brimming with fruit, concentrated black cherry, red currant and raspberry compote aromas complement more subtle notes of roasted red pepper and crushed gravel. Three extraordinary barrels of ultra premium Cabernet Franc fruit from the Black Sage bench. Aged for 16 months in 33% new French oak.

**FOOD PAIRINGS**

Rack of lamb or roast beef with Yorkshire pudding would be excellent accompaniments.

**VITICULTURE**

Cabernet Franc clone 210 from the Black Sage bench cane pruned and cropped to 3 tons/acre.

**WINEMAKING**

Cabernet Franc was harvested at the end of October, destemmed, crushed and fermented in stainless steel. After 25 days on skins the wine was pressed into new and neutral French oak barrels & aged for 15 months. 3 Extraordinary barrels (1 new) of free-run wine were selected for the blend.