



2017 Cabernet Franc Reserve

Alcohol label %: 13.0 | pH: 3.77 | Acidity (TA): 6.0 | Residual Sugar (g/L): 0.0



Winemaking

Ripe fruit was fermented on the skins for 3 weeks before being pressed and put into barrels.

Aging

Aged for 38 months with French Oak to enhance richness. Extensive barrel aging creates a more structured red wine, suitable for long bottle aging.

Bottling

Bottled without any filtration.

Palate

A complex red, rich and fruity. Flavors of stone fruit and berries blend seamlessly with French oak spice.

Food Pairing

Roast pork, beef burgers or grilled lamb.