



2008 Cabernet Franc



VINEYARD

After a number of great Cabernet Franc's from Redgate we now feel that this variety forms the backbone of our flagship wine. Hence the fruit, sourced from a single block of 30 year old vines, is treated with kid gloves. Cabernet Franc has a tendency to be vigorous and therefore we hard prune these vines in order to reduce the yield and increase the colour and flavours. The bunches were also hand thinned in order to retain only premium quality fruit. The fruit is picked in the cool of the early morning to retain the primary fruit flavours.

WINERY

The grapes are crushed and transferred to open fermenters and fermented to dryness which took a period of 11 days. The fermentation was hand plunged 3 times daily to ensure maximum colour and flavour extraction. The resultant wine is then pressed and transferred to French hogshead barrels in readiness for malolactic fermentation and consequent barrel ageing for a period of 18 months. The final blend of barrels was chosen after numerous blending trials and transferred to tank. Prior to bottling the wine undergoes medium grade filtration to ensure freshness of flavours and brightness of colour. This wine was bottled on 12th February 2010 and sealed under Stelvin closure to remove the possibility of cork taint and retention of spicy fruit flavours.

TECHNICAL NOTES

Colour: Deep ruby with slight dark purple hues.

Bouquet: ripe raspberries, mulberries and a dusting of dark chocolate.

Palate: Focused plum and raspberry fruit, full bodied yet elegant with silk tannins and great length and line. A seamless aromatic wine.

Alcohol: 14.0%

Cases Produced: 206

WINEMAKER: Simon Keall



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