

SILVERSTREAM



SINGLE VINEYARD
DENMARK WESTERN AUSTRALIA

SINGLE VINEYARD

2018 Cabernet Franc Rouge

WINEMAKING

The fruit was handpicked and then transferred to the crusher/de-stemmer for processing. The fruit was fermented in open top stainless steel tanks using gentle and short maceration (hand plunging) to maximise the varietal flavours and ensure a soft and light tannin structure in the fruit. The wine was then pressed off early and matured in seasoned French oak for six months. Minimal fining and filtration prior to bottling.

TECHNICAL ANALYSIS

TA - 6.6

pH - 3.51

Alc/Vol - 13.5%

TASTING NOTE

Floral lift, with a hint of dried oregano, mint and juicy blackcurrants. Undertones of pencil shavings and graphite. A medium bodied Cabernet Franc that exhibits flavours of cherry and blackcurrant with a hint of spearmint leaf. The tannins are soft and beautifully integrated with the seasoned oak. It delivers flavour, balance and terrific length on the finish. A Chinon style of Cabernet Franc made to drink now but will age for the short to medium term.

AWARDS/REVIEWS

Not reviewed to date

