

2020

# SAUNDERS CABERNET FRANC

## VINEYARD NOTES

Variety:	Cabernet Franc
Appellation:	VQA Beamsville Bench
Brix at Harvest:	22.2°

## WINEMAKING NOTES

Grapes were hand-harvested and destemmed into bins for small-lot fermentation. Organic yeast was used and bins were punched down twice daily for three weeks before pressing and putting the wine to barrel. All barrels used were French oak with 33% new. The wine then spent 18 months in barrel before blending and bottling.

Alcohol:	13.7%
Titratable Acidity:	6.3 g/L
pH:	3.6
Residual Sugar:	1 g/L
Closure:	Diam 5



## TASTING NOTES

Aromas of pencil shavings, star anise, black plums, tobacco and cassis. More baker's chocolate on the palate with espresso, earth and soft black berry flavours. All this mixed with a moderate amount of smooth tannins a fresh acid lead to a rich velvety finish. Age for up to 10 years... maybe more.

**SOUTHBROOK**  
ORGANIC VINEYARDS