

2021

# ESTATE CABERNET FRANC ROSÉ

## VINEYARD NOTES

Variety:	Cabernet Franc
Appellation:	VQA Four Mile Creek
Brix at Harvest:	20.9°

## WINEMAKING NOTES

Grapes were hand-harvested and whole clusters were sorted and loaded directly into the press. Slower, gentler press cycle allowed for color extraction from grape skins. Cold juice settling and racking was followed by wild fermentation in old, neutral oak barrels. Alcoholic fermentation spanned two months and finished dry with no malolactic fermentation to preserve acidity. Bentonite fining was used prior to sterile filtration and bottling.

Alcohol:	10.7%
Titrateable Acidity:	5.6 g/L
pH:	3.3
Residual Sugar:	1 g/L
Closure:	Screw cap



## TASTING NOTES

Medium pink in color, this rosé shows aromas of strawberries and watermelon which is balanced with an herbaceous note of thyme. This rosé delivers crisp acidity that is rounded out through barrel fermentation. A fresh, dry wine that exhibits flavours of strawberry rhubarb pie, red cherries and baking spices on the palate.