



2019

APOLOGETIC RED

VINTAGE

A very hot summer led to fruit with ripe and complex flavours.

BLEND

Cabernet Sauvignon 68%

Cabernet Franc 32%

WINEMAKING

50% Appassimento, with 120 days of drying time, barrel aged 31 months in French and American oak.

AROMAS & FLAVOURS

Fresh morel mushroom and star anise on the nose followed by flavours of morello cherry, mocha and dark plum. Firm, full tannins support the luxurious flavours and lead to a long finish.

FOOD PAIRINGS

This wine pairs perfectly with charcuterie, firm and blue cheese, French onion soup, dark chocolate, braised rabbit ragout with polenta and arrabiata.

WHEN TO DRINK

Enjoy now after time in a decanter, or continue to age in your cellar through to the year 2030.

THE
Foreign Affair
WINERY

Please enjoy our wines responsibly
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