

# Le Maillot cabernet sauvignon cabernet franc 2022

Candied berry, bubblegum, banana and pencil shavings. Juicy and tart on the palate with sour raspberry. Tannins are silky.

**Cases produced:** 136      **Harvested:** 14th October 2022

**Varietal:** 79% Cabernet Sauvignon, 21% Cabernet Franc

**Brix:** 20.6      **Yield:** 2.8 metric tonnes per acre

**Fruit:** ripe and clean at 10°C

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**Vineyards:** WW Vineyard, Niagara Lakeshore, Ontario - sustainably farmed with permanent cover crops.

Bock Vineyard, St David's Bench, Ontario - Organically farmed, minimal till and permanent cover crops with reliance on biologicals and elementals.

**Climate:** continental

**Soils:** WW Vineyard - clay loam. Bock Vineyard - rich red clay.

**Age of vines:** WW Vineyard - 7 years. Bock Vineyard - 8 years.

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**Growing season:** 2022 was a disastrous year for yields following extensive vine winter damage across Ontario. That said, the growing season and harvest period were actually very favourable and while yields were very low, the quality of berries was exceptional. Scarcity of wines will be a real factor for the 2022 vintage. The wines of 2022 are already showing great fruit, depth and lots of energy.

**Harvested:** by hand; table sort

**Pressing:** 1 hour gentle cycle

**Yeast type:** wild, ambient

**Fermentation** 60% whole-cluster. 5-day cold-soak followed by a 22-day primary fermentation - 5 days on skins and 17 days off skins. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking one month to complete.

**Elevage:** Rested in concrete egg for 6 months on fine lees (no stirring).

**Fining:** unfinned

**Filtration:** unfiltered

**Bottle age before release:** 3 months

**Closure type:** Diam 5 cork composite

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**ABV:** 12.6%

**RS:** 1.1 g/L

**TA:** 5.3 g/L

**pH:** 3.59

**So2:** 18ppm free