

The Negotiant cabernet franc 2019

Nose: Blackberry, black current, violet, black plum, pink peppercorn and charred vegetables with classic green bell pepper and tomato vine.

Palate: pomegranate, pink grapefruit and spicy, leafy greens.

Cases produced: 125 Harvested: 7th November 2019

Varietal: 100% cabernet franc

Brix: 23.3 Yield: 3.1 metric tonnes per acre

Fruit: ripe and clean at 3°C



Vineyard: Foxcroft Vineyard, Twenty Mile Bench, Ontario, Canada (elevation 310 ft).

Climate: Continental

Soils: Rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders.

Age of vines: 22 years Training: Double Guyot with Profil Alsace Trellis Irrigation: dry farming

Growing season: Weather conditions were generally cooler and wetter than usual and the growing season in most areas was slightly delayed. Thanks to a sunny fall, the season ended well, and with the absence of any significant heat spikes throughout the growing season, acidity in the fruit was preserved whilst still achieving full ripeness. We had to let the cabernet franc hang very long to ripen and this fruit was picked in the snow.

Harvested: by hand; table sort **Pressing:** whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation 165% whole-cluster. Eight day cold-soak at 4 degrees Celsius followed by a 21-day primary fermentation. 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 two weeks to complete.

Elevage: Rested in 225L neutral barriques for 4 months on fine lees (no stirring).

Fining: unfinned **Filtration:** unfiltered **Bottle age before release:** 30 months

Closure type: recyclable and renewable plant-based composite

ABV: 13.3% RS: 1.3 g/L TA: 7.1 g/L pH: 3.48 So2: 7 ppm free