

Hunter's Moon cabernet franc 2018

'We had always hoped to pick this fruit on the Hunter's Full Moon—a fruit day in the biodynamic farmer's almanac. However, it seemed like it wasn't going to come together for us. When sampling the fruit for flavour development just the day before, things were not quite where we wanted them. The next day, on the full moon afternoon, things have changed dramatically. The flavours had come together perfectly and with joy we picked immediately. This, our premier cuvée of 2018 cabernet franc, displays vertical and linear complexity. Pyrazines—integral to the character of this varietal—shows really nicely in this wine. Broody cassis and blackberry fruit with violets, spice, eucalyptus and dusty cocoa contribute to a long, rich and smooth finish.'

Winemaker, David Eiberg

'This is fantastic. Great concentration of black cherries and blackberry fruit with some gravelly, chalky undertones to the sweet fruit. Essence of Cabernet Franc with good structure and focus and amazing balance. This is pretty serious stuff, drinking beautifully now. There's quite a bit of tannin, but the fruit absorbs it. 94/100'

Jamie Goode - November 2021.

Cases produced: 80 **Varietal:** 100% cabernet franc

Harvested: 24 October 2018 (The Hunter's Full Moon) **Brix:** 23.0

Fruit: ripe, clean berries with very mature stems **Yield:** 3.1 metric tonnes per acre

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

Climate: continental **Irrigation:** dry farming

Soil: rich, calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders

Age of vines: 21 years **Training:** two arm vertical shoot positioning

Growing season: 'The 2018 summer season was one of the hottest on record in Ontario, with very little rain. It was on a path to being a worry-free vintage, until mid-harvest rains brought some panic for certain varieties. Not for cabernet franc though, the warm and sunny growing season followed by an extended hang time right at the end of the season, resulted in very ripe stems which allowed the inclusion of 80% whole-cluster fruit.'

Harvested: by hand, with table-sort

Yeast type: wild, ambient

Pressing: two hour gentle cycle

Fermentation 80% whole-cluster. 6 day cold soak at 6 degrees Celsius followed by an 20-day primary fermentation. Gentle foot-stomping, 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 five months to complete.

Elevage: Rested in 225L neutral barriques for 18 months on fine lees (no stirring).

Fining: Unfined **Filtration:** Unfiltered **Bottle age before release:** 18 months

Closure type: recyclable and renewable plant-based composite



ABV: 13.36% **RS:** 1.02g/L **TA:** 6.35g/L **pH:** 3.75 **So2:** 17ppm free