

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 had 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 - show really nicely in this wine. Broody cassis and blackberry fruit with violets, spice, earth and dusty cocoa contribute to a long,

Winemaker, David Eiberg

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 through, 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:** 7 months

Closure type: recyclable and renewable plant-based composite with organic beeswax button



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