

Le Maillot cabernet franc 2019

'The summer patio season is what we had in mind when deciding to make this lighter, easier-drinking cabernet franc. As I write this, the situation is somewhat different with us all hunkering down trying not to touch our faces. I don't know what the rest of summer will look like and I truly hope we are able to enjoy this wine together in groups, but even if it's just you in your garden or on your balcony, Santé! Bright red fruit, bracing acidity and pleasantly reductive - glou glou.'

Winemaker, David Eiberg

Cases produced: 87 **Varietal:** 100% cabernet franc

Harvested: 7th November 2019 **Brix:** 22.5 **Yield:** 3.1 metric tonnes per acre

Fruit: ripe and clean at 3°C

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

Climate: continental

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

Age of vines: 22 years **Training:** two arm vertical shoot positioning

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. An unusual cold snap in early-November had us picking this Cabernet Franc in the snow.'

Harvested: by hand; table-sorted

Pressing: whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation 60% whole-cluster. Five-day cold soak at 5 degrees Celsius followed by a 24-day primary fermentation - 3 days on-skins and 21 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 six weeks to complete.

Elevage: Rested in stainless steel tanks for 4 months on fine lees (no stirring).

Fining: unfined **Filtration:** unfiltered **Bottle age before release:** 1 month

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



ABV: 13.4%

RS: 1.0 g/l

TA: 7.3 g/l

pH: 3.38

So2: 15ppm free