

The Negotiant cabernet franc 2019

'I love the contrast which this 2019 cabernet franc shows against the 2018. Such different wines from exactly the same vines - try them side by side! 2019 was a year of milder temperatures resulting in higher acidity, and this cabernet benefits, showing bright, ripe, red-berry fruit with lots of spice and earthiness. The elevated acidity and soft tannins makes it decidedly moreish.'

Winemaker, David Eiberg

Cases produced: 125 **Varietal:** 100% cabernet franc

Harvested: 7th November 2019 **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 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. We had to let the cabernet franc hang very long to ripen and this fruit was picked in the snow.'

Harvested: by hand; table-sorted

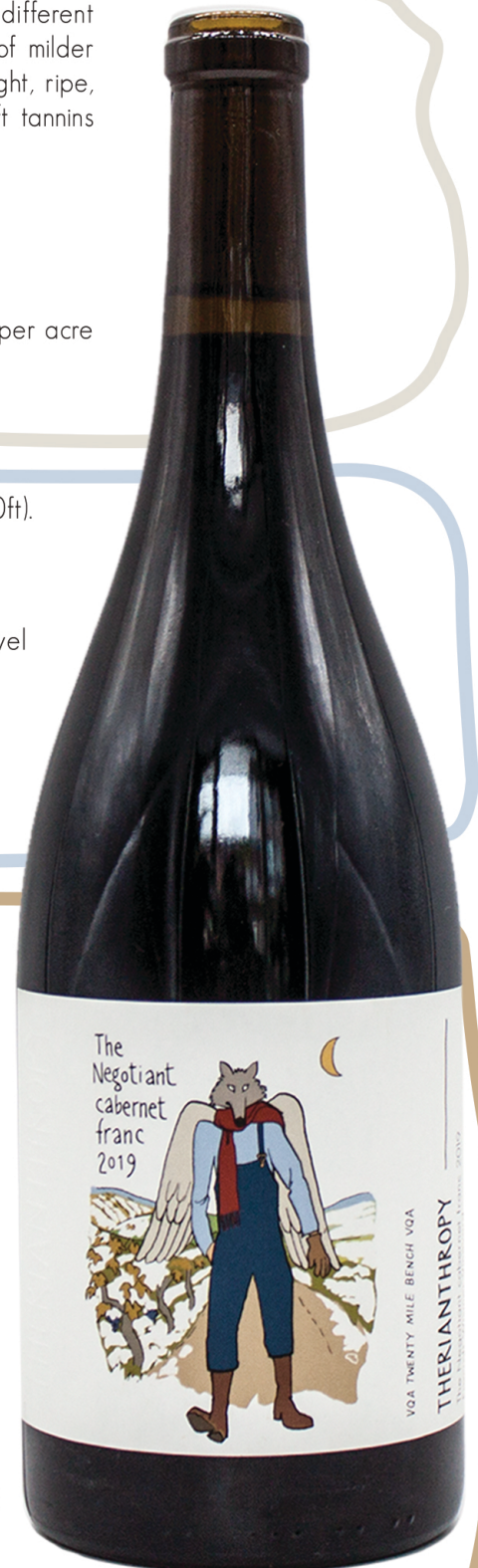
Pressing: whole cluster; 2 hour gentle cycle **Yeast type:** wild, ambient

Fermentation 65% 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:** 8 months

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



ABV: 13.3% **RS:** 1.3 g/l **TA:** 7.1 g/l **pH:** 3.48 **So2:** 17 ppm free