



THREE HILLS

CABERNET FRANC

Background:

Malbec, Merlot, Cabernet Franc, Cabernet Sauvignon and Sauvignon Blanc share some flavour characteristics that are uniquely Bordeaux. Perhaps they share genes from Sauvignon Blanc. Hence the fresh, herby green element to the flavour, the hint of capsicum and asparagus. Cabernet Franc is distinguished by the fact that, when under-ripe, it is quite thin and herbaceous.

When truly ripe Cabernet Franc develops the aroma of violets and becomes the variety with the potential to add most to the aromatics of a blend. At the same time the green elements on the palate are very much softened and this variety becomes an extremely valuable component of the blend. More than once we have begun our deliberations as to the blend that is to constitute Charles Andreas with Cabernet Franc.



Current Release: 2018 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An outstanding Margaret River vintage that may rate as the best of the decade. A long cool dry season produced optimal ripening conditions	
VINEYARD	Three Hills Karridale Hand Pruned Hand Picked	
GRAPE VARIETY	100% Cabernet Franc	
MATURATION	2 nd fill French oak barriques	
WINE ANALYSIS	Alc/Vol:	13.4%
	Acidity:	5.7g/l
	pH:	3.61
	Residual Sugar:	0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Medium intensity red with a red hue
NOSE	Lifted aroma of red fruit, blueberry and fresh turned earth, truffle and red currant with hints of violets, dark chocolate and tomato leaf.
PALATE	This wine is med-full bodied with an impressive structure and depth of flavour for the variety. The wine displays characters of black berry, red currant and plum skin with notes of cola and forest floor. The flavours are concentrated, ripe and dominated by sweet berry fruit. The fine slightly chalky tannins give the wine texture and structure, yet they finish fine, soft and long.

Happs Pty Ltd

575 Commonage Rd, Quindalup, Western Australia 6281

Tel: 61 8-9755 3300 Fax: 61 8-9755 3846 Email: happs@happs.com.au Web: www.happs.com.au