

Cabernet Franc 2022



Product Code: CF22

Price: \$28.00

Short Description

100% Cabernet Franc from our Dry Grown Vineyard, we have 9 rows. The medium bodied wine has lovely juicy fresh choc mint characteristics, mouth filling with a dry elegant finish. Lots of Natural tannins, no oak or tannin additions just a bit of extra time on skins.

Description

Dry Grown Cabernet Franc 2022

2022 Dry Grown Cabernet Franc
MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13.5%. a/v

TASTING NOTES

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VINEYARD

Fruit sourced from our 40 year old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravelly loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season

VINTAGE COMMENTS

This year we started on 16th Feb picking our chardonnay, our earliest since 2007. Volumes were down again due to dry conditions and this year vintage conditions look like last year. High temperatures leading into vintage brought on an early season however over the past 10 years you can see summer and winter rains being normal but spring and autumns rains significantly lower. A solid vintage 2020 is like last year low volumes, good quality and we are in desperate need of good winter rains.

WINEMAKING

The dry, cool to mild climate of the Great Southern region will produce classic Cabernet Franc, wines with great depth of flavour and structure. We endeavour through meticulous fruit selection and wine production sympathetic to the vintage conditions to produce a classic well-made Cabernet Franc. Produced from 40 year old vines we have 9 rows of Cab Franc. Fruit is mechanically harvested ripe and brought into the winery under cool conditions. 20 % whole bunch. Pressed into tank and kept on skins for 20 days to allow for the best extractions of flavour and colour. Once finished fermentation finished minimal filtration is given to allow the wine to be at full flavour and expression before bottling.

