

2018

Cabernet Franc

KOBAU VINEYARD

100% CABERNET FRANC

A magnificent example of varietal expression can be found in this first release from the famed Kobau Vineyard. Dark fruit aromatics are predominant on the nose such as plums and black currants. A note of cassis and a classic Golden Mile Bench sagebrush hint are the perfect complement to the beautiful fruit expression. Savoury on the palate, mocha and baking spices flavours mingle together with dark fruit compote notes. A bright acidity and fine silky tannins create a superb mouthfeel sensation with a long lingering finish.

Kobau Vineyard

The southerly aspect of the Kobau Vineyard on the Golden Mile Bench allow the vines to bask in the early morning sun. On gravelly soils, wines from this vineyard are known for being mineral-driven, well structured, with a balanced ripeness and fresh acidity.

ESTABLISHED

2005

ACRES

44.3

SOIL

Sand and gravel

ELEVATION

330-390m

The Vintage

A cool start to spring resulted in a slightly later than average bud break. However ideal flowering conditions were possible thanks to warmer temperatures and dry conditions in late spring. Summer was warm allowing for continued fruit development. And the classic long, dry and sunny fall conditions in October really helped with increased flavour development and acidity retention. Harvest 2018 was longer than usual due to the unique conditions experienced during the growing season, nevertheless a promising one.

VINTAGE

2018

HARVEST DATE

November 05-11

MATURATION

18 months in French oak,
60% new

BOTTLING DATE

August 13th, 2020

RESIDUAL SUGAR

0.2 g/L

ALCOHOL

14.5%

TOTAL ACIDITY

4.2 g/L

pH

3.7

AGING POTENTIAL

8-10 years

