

2020 PLATINUM CABERNET FRANC

APPELLATION Niagara Peninsula

COMPOSITION OF BLEND 100% Cabernet Franc



WINEMAKING NOTES Fruit from select vineyards were processed and aged separately. The fruit destemmed and fermented on skins for 21 days and then aged for 16 months in new and used french barriques before a selection of the best barrels was assembled to ensure maximum quality and intensity.

AGING 16 months in French Oak

TASTING NOTES Deep purple in colour with intense aromas of currant and blackberry accented by violet and warm vanilla. Balanced acidity and refined tannins elevate the intense fruit and floral components of this wine on the palate. The finish is clean, long and nuanced.

ALCOHOL 14.0%

TA 6.25g/L

pH 3.69

RESIDUAL SUGAR 2.4g/L

MARYNISSSEN
ESTATES

PAIRING SUGGESTIONS -Steak Dinner
-Aged Cheeses
-Portebello Mushroom dishes
-Roast dinners