



TWO SISTERS
VINEYARDS

CABERNET FRANC

2019 NIAGARA RIVER VQA

OVERVIEW

The 2019 Cabernet Franc continues the Two Sisters tradition for exciting, characterful Cabernet Franc.

The grapes for this wine were given time to attain exceptional ripeness and flavour development in the vineyard.

Crafted with 30 months in French oak, the concentration shows in the density of the wine in the glass, as the deep ruby core of the wine indicates its intensity.

RECOGNITION

93 POINTS - David Lawrason,
WineAlign



TASTING NOTES

The aromatics are characteristically Cabernet Franc, as the inviting combination of fruit and underlying herbaceousness are immediately evident. Dark cherry and berry fruit are interwoven with subtle notes of olive tapenade, peppercorns, dried tea leaves and sweet herbs. The wine is textured and wonderfully balanced, as the stunning complexities of this Cabernet Franc impress on the palate. Delightful mouthfeel is driven by supple tannins. The fruit notes continue to be complemented by subtle hints of savory spice as the flavours linger and transition into a lovely finish.

Enjoy this wine with grilled red meats, like prime rib steak. Also delicious with spicy red sauce pasta dishes or Italian sausage.

SPECIFICATIONS

APPELLATION: Niagara River VQA

HARVEST DATE: November 5th-11th 2019

AGEING: 30 months entirely in barrel

BARREL PROGRAM: 100% French Oak, 15% New Wood

TITRATABLE ACID: 5.7 g/L

pH: 3.67

ALCOHOL: 13.5%