

FEROX

2020 Cabernet Franc

Silver Lion Series

APPELLATION

Niagara Lakeshore

TASTING NOTES

Reminiscent of age-worthy Loire Valley Cabernet Franc, this 2020 iteration showcases restrained power and finesse on the aromatic and palate profile. Notes of blackberry, pomegranate and blueberry round off the primary fruit, with a subtle note of oregano and thyme showcased as the wine oxidises. Cedar and smoky butterscotch secondary aromatics round off a complex nose, due to two years in neutral 225L barriques. The palate is dominated by bright acid that acts cohesive to the red and black fruit on the initial palate (ripened raspberry, blackberry and Southern Highbush blueberry). The tannins are grippy, but fine and integrated, alongside the wood tannin. Drink now, or age for 10-15 years.

FOOD PAIRINGS AND SERVING TEMPERATURE

When pairing, look to foods that contain salt and / or acid, thereby balancing the youthfulness of this Cabernet Franc, but still allowing the fruit, spice and tannins to shine. Dishes like Wellington venison or fried rabbit with a buttermilk and hot bean paste will highlight the earthier tones in this wine, while also allowing the balance of the meat and tannins to uplift both wine and food. Alternatively, grilled leeks with a Romesco sauce or grill-roasted carrots with a sweet soy glaze provide a vegetarian option that also juxtaposes the organics of the 2020 Cabernet Franc.

Aim to serve this wine between 15-18°C

TECHNICAL NOTES

Alcohol: 13.5%

Residual Sugar: 3.0g/L

Total Acid: 7.89g/L

