



leaning post

2021 Wild (A)mphora (F)ranc

Vineyard

Margarete Vineyard (VQA Four Mile Creek)

Specifications

Grape Varieties: Cabernet Franc 100%

Brix at Harvest: 22.2

Alcohol: 12.5%

Acidity: 6.1 g/L

pH: 3.65

Winemaking Notes

Hand-picked and hand sorted grapes were destemmed and placed in clay amphora with no sulphites added. After a 2-day cold-soak spontaneous fermentation began. This wine was hand punched-down 2 times per day for 4 weeks. After 4 weeks on skins it was gently pressed. It was then transferred back to clay amphora where spontaneous malo-lactic fermentation occurred. This Cabernet Franc was kept in amphora for 10 months, then transferred out of amphora to tank. A single racking in tank was followed by bottling without fining, filtration or addition of sulphites on Sept 10, 2022.

Tasting Notes

A very complex nose of reminiscent of walking through a garden full of ripe tomatoes planted next to thyme and oregano, surrounded by wild strawberries and raspberries. The palate shows wonderful softness and suppleness, with wild-blueberry and mulberry layered over autumn-leaf, sweet tobacco, cured meat, green olive and freshly-turned soil. The brambly wildness certainly comes through, however the charm persists throughout with acidity balanced by smooth tannins, leading to a very long and complex finish. It's unlikely you have tasted a Cabernet Franc quite like this! Wild Amphora Franc. You're welcome.

Total Production: 50 cases