



TAWSE WINERY

2020 David's Block Cabernet Franc

Appellation: VQA Twenty Mile Bench
Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, organically and biodynamically farmed, hand leaf removal and hand harvest. Certified Organic.

Production:
1,000 Bottles

Cellaring Potential:
Enjoy now through to 2032!

Winemaker's Comments

David's Block is our oldest estate planting of Cabernet Franc. The organic block was planted in 1998 and produces a low yielding crop; only 10 barrels were produced of this exclusive wine. This Cabernet Franc was aged for 16 months in French oak and displays expressive notes of cassis, violet and tobacco. Enjoy now through 2035.

Food Pairings

This Cabernet Franc pairs beautifully with roasted lamb and grilled vegetables, or with pasta Bolognese.

TECHNICAL NOTES

HARVEST DATE	November 3, 2020
ALCOHOL LEVEL	13.6
BRIX AT HARVEST	23.7
PH	3.58
TOTAL ACIDITY	6.38
RESIDUAL SUGAR	0 mg/l