



KERN & CO.

KING STREET CABERNET FRANC 2018

VQA Twenty Mile Bench

13.7% alc./vol.

pH: 3.6

TA: 6.46 g/L (tartaric equivalent)

RS: 0.25 g/L

100% Cabernet Franc

Farmed by Wismer Vineyards

Hand harvested on October 23rd and 25th, 2018.

Hand sorted, de-stemmed and fermented on skins for 18-27 days, then celled in select French oak barrels (33% new) for 21 months

The first pour exudes strong notes of kirsch, red plum and cocoa; when given time to open up, layers of tar, pencil shavings, and wild roses are revealed. Gravelly minerality and leathery tannins are accompanied by flavours of fresh red cherries and plums, leading to a sweet tobacco finish that lingers on the palate.

1548 bottles & 330 half-bottles produced, sealed with individually screened natural corks.

