2019 CABERNET FRANC

TASTING NOTES

VARIETAL  REGION
100% Cabernet Franc  Yarra Valley, Victoria

VINTAGE

2019 was a warm and dry vintage. Crops were low due to reduced availability of water, thus concentrating the tasty goodness. This wine defies the vintage in a way as it was handled so gently in the winery. The result is an extremely light yet alluring red wine.

VINIFICATION

The grapes for this wine are sourced from the Roundstone Vineyard in the north-west of the Yarra Valley. This 100% Cabernet Franc is grown in classic Yarra Valley soils of clay-loam over a deep clay base.

Whole bunches were tipped into a fermenter and left to ferment for 10 days without any crushing, plunging or pumping over. The still fermenting fruit was then gently pressed to a small tank where fermentation was allowed to complete. The sugar dry wine was then racked to used French oak for maturation without sulphur dioxide until the end of winter when it was racked from barrel, received a small amount of sulphur dioxide and was bottled without fining or filtration.

TASTING NOTE

Colour - Pale red.

Aroma - Restrained and pure aromas of red apple and crushed strawberries, black currants and florist shop with flecks of toffee.

Palate - A light and delicate wine with gentle texture and a seemingly weightless volume that fills the palate with red fruit flavours. The dusting of tannin and nervy acidity creates a lithe and energetic palate that touches but doesn’t weigh on the tongue.

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