

# RISING

## 2021 CABERNET FRANC

### VINTAGE

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Vintage at Rising started on 23rd February with Gewurztraminer, almost two weeks later than vintage 2020. This later picking was due to mild temperatures and a huge amount of rain through January. These conditions allowed the grapes plenty of time to accumulate lots of flavour while still retaining moderate alcohols – 12.5 to 13% on average. 2021 was a goldilocks vintage where everything was just right; the resultant wines can be consumed young or cellared for a while—a vintage of balance, energy, and flavour.

### VINEYARD

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The fruit is sourced from the Roundstone Vineyard in Steels Creek, in the north-west of the Yarra Valley. The Cabernet Franc is grown in classic Yarra Valley soils of clay-loam over a deep clay base. We take all three pissy rows on the property - this year resulting in a 90 doz make.

### VINIFICATION

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Half the hand-picked fruit was destemmed to line the bottom of a single open pot fermenter, the other half was tipped on top as whole bunches. The pot was then gassed and wrapped and left for 10 days. Pressed to stainless steel tank to complete sugar fermentation before being transferred to old French oak for malolactic fermentation and seven months maturation on lees. A small sulphur add prior to bottling to maintain freshness. Bottled unfinned and unfiltered.

### TASTING

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Bright raspberry red, with a splash of violet. On the nose: a wild red berry compote fresh from an overgrown, brambly tangle of strawberries and raspberry. Bluestone and a sanguine, ironstone character denote its mineral, savoury edge.

The palate begins all fleshy, soft and plump, with blueberries and a tang of rhubarb at the fore, but fine chalky tannins flow gently into the uber-refined, slatey mineral finish we know and love. There's no brutish burly-ness here; she's lithe and a little wild.

### ANALYSIS

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Alc : 13%

PH : 3.54

TA: 5.5 g/l

