

Fraser Gallop

ESTATE

INNOVATION RANGE



CABERNET FRANC 2023

VARIETIES:	100% Cabernet Franc
ALCOHOL:	14.5%
pH:	3.31
TA :	7.0 g/L
RS :	0.61 g/L

TASTING NOTES

Aromas of raspberries, ripe red cherries, and fresh redcurrants are delicately wrapped in savory notes of nori and shiitake mushrooms, adding depth and intrigue. The palate is poised yet playful, where bright red fruits intertwine with hints of kalamata olive tapenade, fresh thyme and a touch of cocoa. Supple tannins shape the wine, complemented by a slate-like minerality that enhances its structure and extends into a long, elegant finish.

HARVEST DATE: 23rd March 2023
BOTTLING DATE: 14th November 2024

WINEMAKING NOTES

Hand-picked in the cool morning, this fruit was destemmed; with the whole berries being placed in to open-top fermenters to cold-soak for 5 days to create a more complex aromatic profile with gentle extraction. Once fermentation began, this batch was hand-plunged once daily to gradually build the tannin profile, flavour and colour. After two weeks, the Cabernet Franc was basket-pressed to only two 500L neutral puncheons, allowing the fruit to shine through and capture the essence of this vineyard and site. After 18 months in oak this 100% dry-grown Cabernet Franc, was taken out blended for bottling.

THE ESSENCE OF WILYABRUP