



2015 Cabernet Franc

John Schreiner - 93 Points

Savoury and herbaceous aromas of olive, green pepper, smoke and mushrooms. Lively and bright on the palate with delicate, fine tannins and further fruit expression with flavours of cherry, eucalyptus and menthol.

VINTAGE

The 2015 vintage kicked off with a warmer than average spring combined with minimal precipitation, leading to early bud break and flowering. The rest of the growing season followed suit with record breaking temperatures. Canopy management was key for Painted Rock in 2015. While harvest happened significantly earlier than normal though out the valley due to spiking sugar levels, we were able to forestall ripening long enough to ensure our phenolic ripeness (tannin) would have time to develop and be in balance with our sugar levels.

WINEMAKING

Fruit was hand picked from our single 3.01 acre vineyard block on Oct. 22nd, 2015 and berry sorted. Fruit was broken into small batches, cold soaked on the skins for four days and fermented for an additional 21 days on the skins in tank with twice daily pump overs. The batches were then barrel aged for 18 months in 30% new French oak and blended prior to bottling. Unfiltered.

BLEND 100% CABERNET FRANC

CLONES 214 & 327

ROOT STOCK RIPARIA & 3309

ALC % VOLUME 15.3%

PH 3.97 TA G/L 6.3 RS G/L 2.4

CSPC + 890327