

# BURROWING OWL

estate winery

## 2016 CABERNET FRANC



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### Tasting Notes:

An intense nose of cassis, black cherry, spiced black plums, dried herbs, dark chocolate, nutmeg and licorice with the grape's signature floral potpourri, lavender and violet notes. The palate is medium bodied, silky in texture with lovely ripe tannins housing the blueberry, black plum and raspberry fruit and the complex elements of shortbread, pink peppercorns, dried flowers and a graphite minerality on the long finish. This will age well or try now paired with five spice rubbed grilled leg of lamb or rabbit braised in spiced red wine.

– Rhys Pender, Master of Wine

**Bottling Date:** August 2018

### Vintage & Winemaking Notes:

2016 was another amazing growing season. Spring arrived early: sunny and warm with just enough rain to boost vine canopy growth. July and August added ideal summer heat, ripening the grapes slowly. Red grapes benefited from warm days and cool nights fully developing their flavours while retaining their acidity.

The grapes were harvested by hand from Burrowing Owl's Vineyards in Oliver and Osoyoos from October 13th to 30th. They were destemmed and gently crushed before being gravity fed into stainless steel tanks for skin maceration and alcoholic fermentation, with temperatures ranging from 17 to 32 Celsius. Both free run and pressed wine were then moved into barrels for the malolactic fermentation followed by 18 months' ageing. The selection of barrels helped round out the tannins and contributed to complex notes such as savory and spice.

After the blending of the barrels the wine was bottled and left to mature in the bottle until its release.

**Cellaring:** 5+ years

**Ageing:** 86% French, 6% American and 6% Hungarian with 2% Russian with 28% new oak

**Analysis:** Alcohol: 14% | PH: 3.7 | Titratable acidity: 6.3 g/L