

BURROWING OWL

estate winery

2021 CABERNET FRANC



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Tasting Notes:

An elegant, medium-bodied Cabernet Franc with fresh aromas of red currant, plum, roasted red pepper, dried flowers and thyme. The palate is medium-bodied with silky medium tannins, crisp acidity and flavours of ripe raspberry, red plum, baking spices, wet stones, white pepper and sun-dried tomato, with a long, refreshing finish. Pair with quail wrapped in bacon, clove studded ham or ratatouille.

– Rhys Pender, Master of Wine

Bottling Date: August 2023

Vintage & Winemaking Notes:

The growing season started with a warm, dry spring followed by a record-breaking heat wave in June and July. These high temperatures and dry conditions led to lower-than-average berry sizes and bunch weights. Combined with warm weather in early fall, this resulted in early ripening and higher levels of grape ripeness. Growing degree days for the 2021 season were higher than average.

The grapes were harvested by hand from Burrowing Owl's Vineyards in Oliver and Osoyoos from in late October and early November of 2021. They were destemmed and gently crushed before being gravity-fed into stainless steel tanks for 3-4 days of skin maceration, followed by alcoholic fermentation with temperatures ranging from 17 to 29 °C. Both free-run and pressed wine were then moved into barrels for malolactic fermentation followed by 16 months of oak ageing. The selection of barrels helped round out the tannins and contributed to complex savoury and spice notes.

Cellaring: 5+ years

Ageing: 75% French, 19% Hungarian and 6% American oak with 20% new, 28% one- and two-year-old, and 52% neutral barrels

Analysis: Alcohol: 13.5% | PH: 3.89 | Titratable acidity: 5.6 g/L