



Cabernet Franc Rose 2024

Technical Sheet



Grape Variety	100% Cabernet Franc
Vintage Conditions	The 2024 harvest in Mendoza was shaped by warmer-than-average ripening temperatures, cooler mornings, and strong Zonda winds, which disrupted shoot development and reduced canopy density, delaying sugar production. Careful harvesting was required to achieve our usual wine styles (fruit forward & fresh). The 2024 harvest has been likened to 2020 which bodes well for the longevity of the wines.
Vineyard	Los Chacayes, Uco Valley, Mendoza.
Altitude	1,100 metres
Soil	Topsoil layer, 2" to 10" deep comprised of 40-50% rocks with remaining volume composed of coarse particles of sand and silt. Favours water drainage and limits the development of thin and absorbent roots. These factors influence the production of smooth, round wines which are naturally intense and elegant
Yield	c.2,250 litres per acre/c.4,000kg per acre
Wine Making	Hand harvested 5 th March 2024 Fermentation Short maceration of c.8 hours followed by 23 days in one ton stainless steel tank at temperature of 13c to 17c to retain fruit character and aromas
Drinking dates	Enjoy now through to 2029
Production	450 bottles
Tasting Notes	Our Rose displays aromas of red apple, strawberry and pear which continues into the taste. A dry style Rose with body and ideal to be paired with food – especially salmon and trout - as well as drinking on its own. Lovely long finish.
Alcohol	13.5%