

Cabernet Franc 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 21st March 2024

Cold maceration 4 days

Fermentation 14 days in one ton stainless steel tank

Maturation 7 months, 50% in 3rd use French oak

and 50% neutral French oak then

blended

Drinking dates Enjoy now through to 2034

Production 300 bottles

Tasting Notes Aromas of raspberry & blackcurrant combined with herbs.

Taste continues the fresh fruit forward theme. Tannins are

smooth and well-integrated alongside a long finish.

Alcohol 13%