

THE POTTS FAMILY
BLEASDALE
EST 1850



2021 FRANK POTTS CABERNET BLEND

Frank Potts was not a man given to procrastination. He simply rolled up his sleeves and got the job done. At age nine, Frank joined the British Royal Navy, and by the time he arrived in South Australia in 1836, he had sailed the globe. After purchasing land on the Bremer River, Frank himself cleared it of red gums, planted vineyards, and then used the timber to build his winery. Six generations on, it is his work ethic and enduring legacy that drives everyone at Bleasdale.

This wine is layered and complex with red berry and darker fruit aromas. These characters continue onto the palate, with fruit layers supported by fine oak tannin and lively berry persistence. After a period of cellaring, it is normal for some sediment to form; decanting one - two hours prior to drinking is recommended. Enjoyed in its youth, or cellar for 10-20 years.



Trophy for Best Dry Red (Blends)



Top Gold - Perth Royal Wine Awards 2023



Trophy for Best Blended Red Wine



Trophy for Champion Wine of the Show



Top Gold - Langhorne Creek

Wine Show 2023



Gold - National Wine Show of
Australia 2024



Gold - National Wine Show of
Australia 2023



Gold - New Zealand International
Wine Show 2023



Top Gold - Royal Adelaide Wine Show 2022



Gold - Perth Royal Wine Awards 2022



Silver - Langhorne Creek Wine Show 2024



Silver - Royal Adelaide Wine Show 2023



Silver - Royal Queensland
Wine Awards 2023



Silver - Cowra Wine Show 2023

- James Halliday Top 100 Wines 2023

- 97 Points James Halliday
Wine Companion 2024 Edition



VINEYARD

Estate Vineyard and Specialist Growers
Langhorne Creek, South Australia

HARVEST DATES AND BAUMÉ

2nd March - 7th April 2021

12.8 - 14.3

VARIETIES

Cabernet Sauvignon (68%),
Malbec (17%), Petit Verdot (8%),
Merlot (6%) and Cabernet Franc (1%)

BOTTLING DATE

20th July 2022

CELLARING POTENTIAL

Drinking well now until 2041

WINEMAKING TECHNIQUES

Individual blocks are de-stemmed (Malbec and Petit Verdot de-stemmed only) & crushed to open fermenters. Pumped over up to 4 times daily during peak fermentation. Drained and pressed at or about dryness (varietal dependent) after 9 to 12 days on skins. Settled for 24 hours before racking to oak for MLF

OAK MATURATION

12 months new (25%) and seasoned
French oak puncheons and hogsheads

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 6.2g/L
pH: 3.52

SUGGESTED FOOD PAIRING

Roasted lamb shoulder with garlic,
oregano, rosemary and baby potatoes