

PARACOMBE



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2017 Cabernet Franc

TASTING NOTES

Single varietal releases of Cabernet Franc are rare in Australia and Paracombe's Cabernet Franc is considered one of the finest examples. Initially released in 1993, we've released a vintage every year since.

Matured in seasoned French Oak barrels, this vintage has delivered a wine with lifted berry, violets and spicy aromas. The palate provides alluring soft fruit, aniseed spice, fine tannin and a lingering finish. Enjoy now or will please with cellaring.

With its gentle style, our Cabernet Franc is suited to mushroom & game dishes.

WINE INFORMATION

Vintage: 2017
Region: Adelaide Hills, South Australia
Variety: Cabernet Franc
Vineyard: Harvested exclusively from the original 1983 plantings of the Paracombe vineyard
Harvest: 10th April 2017
Vinification: Open tank fermentation with hand plunging
Oak: 21 months in French Oak Barriques
Maturation: Bottled and matured in winery underground cellars for 21 months before release
Alc: 14%
Case: 12 x 750ml
Production: 270 cases (12 x 750mL)
Ageing: 10 Years +
Award History: 2001 Vintage – Trophies for Best Wine of Show, Best Red Wine of Show & Best Other Red Wine of the 2002 Adelaide Hills Wine Show
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Paracombe – Award Winning, Family Owned Ecologically Crafted Australian Wine

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