

# The Château Old Cooperage Cabernet Franc 2014

## TASTING NOTES

This wine displays elegance and structure. Lifted aromas of ripe blackberry, blueberry supported by sweet spices on the palate with a long elegant finish.

## WINEMAKING

The grapes are destemmed but not crushed. Fermentation takes place in small stainless steel open fermenters adapted to the size of individual vineyard parcels. Careful hand plunging takes place twice daily. Optimum temperatures are sustained over the course of fermentation to ensure the true expression of the terroir; rich flavours, colour and aromas are drawn out.

The wine is gently basket pressed in individual vineyard parcels over the course of several hours. Our vertical basket press combines state of the art technology with traditional winemaking.

18 months maturation in the finest French and American Oak takes place before final blending to attain the optimum style and balance.

## AWARDS

**94 POINTS**

**Review by: Sam Kim, Wine Orbit**

Seductive notes of dried fruit, cake spice, leather and hazelnut with a lovely herbal infusion lead to a sweetly fruited palate that's generously flavoured and richly textured. It's plush and flavoursome with savoury undertones, finishing long and highly enjoyable. At its best: now to 2026

