

GALAFREY WINES



GALAFREY
2017 Dry Grown Cabernet Franc
MOUNT BARKER WESTERN AUSTRALIA

TECHNICAL DETAILS

Alcohol 13%. a/v pH 3.69 TA 6.1g/L

TASTING NOTES

100% Cabernet Franc from our Dry Grown Vineyard, we have 9 rows. The medium bodied wine has lovely juicy fresh choc mint characteristics, mouth filling with a dry elegant finish. Lots of Natural tannins, no oak or tannin additions just a bit of extra time on skins. Minimal Fining and filtration. Excellent with succulent roasted pork belly.

VINEYARD

Fruit sourced from our 40-year-old 12-hectare Dry Grown Vineyard which is 265m above sea level. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare.

VINTAGE COMMENTS

While a later than normal start to vintage, it was reminiscent of vintages 10 years ago. It has been so dry in previous years I think we all forgot what it was like to have a wet year! A solid vintage with later ripening than recent years. Low Baume with intense flavours shows promise for the whites and softness for the reds, with high quality fruit being produced. A hard but exciting vintage. Galafrey celebrates with their 40th Vintage this year.

WINEMAKING

The dry, cool to mild climate of the Great Southern region will produce classic Cabernet Franc, wines with great depth of flavour and structure. We endeavour through meticulous fruit selection and wine production sympathetic to the vintage conditions to produce a classic well-made Cabernet Franc. Produced from 40-year-old vines we have 9 rows of Cab Franc. Fruit is mechanically harvested ripe and brought into the winery under cool conditions. 15 % is handpicked and whole bunch fermented and keep on skins for 20 days to allow for the best extractions of flavour and colour. Once finished fermentation pressed out and finished with minimal filtration and no additions to allow the wine to be at full flavour and expression before bottling.

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Ph: (08) 9851 2022 info@galafreywines.com.au www.galafreywines.com.au