



# IMPOSTER

## CABERNET FRANC

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**Release date** | October 2025 (800 bottles)

**Vineyards** | Bottelary Hills (2 sites)

**Grapes** | Cabernet Franc

**Soils** | Granite & clay.

**Vinification** | Hand-picked. Open-top cement fermentation, once-daily punch downs, 20 days on skins (75% whole bunch).

**Ageing** | Older French barrels (3rd & 4th fill) for 7 months. After blending, 1 month in stainless steel before bottling with minimal sulfur.

### Analysis

|                |  |         |
|----------------|--|---------|
| Alcohol        |  | 13.8 %  |
| Residual Sugar |  | 2 g/L   |
| pH             |  | 3.56    |
| Total Acidity  |  | 5.6 g/L |

**Notes** | Raspberry, blackberry, plum with peppercorn, eucalyptus, coastal salinity. Firm tannins, vivid fruit, mineral spice. Linear finish with grip and peppery tension.

**Pairing** | Lamb, duck, mushroom dishes, charcuterie, blue cheese.

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