



2018 / SEASIDE  
CABERNET FRANC

## Stats

**Grapes:** 100% Cabernet Franc  
**Vineyard:** A single site in Sellicks Hill  
**Vine Age:** 35-years-old  
**Soil Type:** Maritime sands over limestone riddled friable clay  
**Viticulture:** Practicing Organic  
**Fermentation:** Native - stainless steel  
- 100% destemmed  
**Skin Contact:** 3 days (50% of the lot) -  
12 days (50% of the lot)  
**Aging:** 13 months in neutral French  
puncheon  
**pH:** 3.62  
**Total Acidity:** 7.5 g/L  
**Total SO2:** 10 ppm  
**Total Production:** 111 cases

## Reviews

The Wine Front | 91 points

## Geyer Wine Co.

2018

# 'SEASIDE'

*Cabernet Franc* | McLaren Vale - Australia



NATURAL



ORGANIC



ZERO/ZERO

## About

Dave complemented his skiny Chenin nicely with a fresh, crunchy rendition of the classic Bordeaux/Loire variety. He has worked with this organically farmed, 30+-year-old vineyard for a few vintages now, and is located at 525 feet in elevation in the Sellicks Hill region of McLaren Vale peering at the glossy sea in the distance. The maritime sandy soils overlay a limestone and clay base and help highlight the freshness but with amplification of the grapes.

The vinification is similar to previous years: 50% of the grapes are destemmed and allowed to ferment dry on skins (roughly 12 days), bringing out the darkness, density and structure of the wine. It's then pressed into neutral French puncheons and left to age for 13 months. The other half of the fruit is destemmed and pressed after three days on skins into barrels, and allowed to ferment as juice, bringing out the primary fruit aromas and elegance of the wine.

## Tasting Note

There really is something seaside about this – an almost salty licorice characteristic, as well as plenty of graphite, blueberries, a lick of redwood. The rosé proportion brings wonderful lift and elegance, delicate fruit notes, with fine grained tannins on the palate. Incredibly pure – a riveting red and lovely and unusual expression of Cabernet Franc.