



Somos Wines

2019

CABERNET FRANC

McLaren Vale - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Cabernet Franc
Vineyard: Slate Creek Vineyard - grown by Jock Harvey & Liz Pitcher
Vine Age: 27-years-old
Soil Type: Crackling brown & red clay
Viticulture: Sustainable – Certified Sustainable Australia Winegrower
Fermentation: Native - open top stainless steel fermenters – 100% destemmed
Skin Contact: 50% for 7 days – 50% for 30 days
Aging: 9 months in seasoned 300L French barrels
Alcohol: 13.7%
pH: 3.49
Total Acidity: 5.6 g/L
Total SO2: 37 ppm
Total Production: 130 cases
UPC: 9350675000258

Reviews

The Wine Front | 93 points

About

A little bit of Loire and a little bit of the Vale and striking that balance between Chinon leafiness and McLaren Vale intensity is the key here. 2019 was a warm vintage and freakish winds devastated yields early and a January heat wave didn't help that out. That said the attentive farming kept the leaf cover in check to protect the grapes from the heat when needed and then plucked to expose the grapes just before harvest, intensifying the tannins. The vineyard is located on the crackling clays of Willunga and while the area is renowned for its Grenache, picking Cabernet Franc on the early side brought a gentle weight to the early picked grapes.

The fruit was picked in two passes, the first in early March at 12° Baume and the second the last week of March at 13.5° Baume. The better, herbal tones of the first pick are balanced nicely by the fruit intensity of the second. The lots were destemmed and fermented separately in open top fermenters without additions and hand plunged twice daily. The first lot was pressed off after seven days on skins while the second spent closer to one month. Both pressed lots were aged in old 300L French barrels. Malolactic fermentation occurred naturally and a small amount of SO2 was added. After nine months in old barrels and semi-frequent battonage, the wine was racked to tank and bottled with a small sulfur addition.

Tasting Note

Dark berry meets light mocha red of easy drinking. The gist of the wine is casual drinking with some spicy personality amongst slurpiness and sweetish fruit. Shows some of the green herb and pepper detail expected, indeed, the finish is relatively green and leafy but in a lip-smacking, freshening kind of way. Saline licks, licorice and smudged tannins complete this picture. Cool and frisky but with enough meat on its bones to satisfy. Fresher than a sea breeze. Herbs and grasses but bitumen and licorice-strap too. Floral elements. The more you look the more you find. Huge yes for drinkability and interest.