

# 2004 Cabernet Franc

## Adelaide Hills

This unique variety is not often seen as a straight varietal wine. Paul and Kathy first decided to release Cabernet Franc under their Paracombe label in 1993 after tasting and reviewing barrel samples. They were impressed with it's alluring soft fruit, gentle hints of spice and lingering layers of mouthfilling flavours.

The grapes for this vintage were hand picked from low yielding vines, around 1.5 kilograms per vine. The grapes underwent a slow, cool ferment in small open tanks and were hand plunged to obtain gentle extraction of colours and flavours.

Only the very best barrels were carefully selected to produce this limited release of Cabernet Franc of only 400 dozen.

The 2004 vintage delivered a wine with lifted berry, violets and sweet vanilla aromas. The palate provides soft fruit flavour, interesting aniseed spice, fine tannin and a lingering finish. Enjoy now or will please with cellaring.

This wine will complement an array of exotic dishes.

A rare beauty and one of the finest examples of straight Cabernet Franc produced.

400 dozen bottled  
15% Alc

