

# 2005 Cabernet Franc

## Adelaide Hills

Paracombe Cabernet Franc has a reputation as one of the finest examples of straight Cabernet Franc produced. It is in fact quite rare for this unique variety to be released as a straight varietal wine, making it all the more special.

Paul and Kathy Drogemuller first released their Paracombe Cabernet Franc in 1993 after tasting and reviewing barrel samples. They were impressed with its alluring soft fruit, gentle hints of spice and lingering layers of mouthfilling flavours. Here the 2005 vintage again gives those same qualities which make this wine a must have for all wine lovers.

Cabernet Franc vines at Paracombe are consistently low yielding at around 1.5 kilograms per vine. The grapes were carefully harvested and 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 450 dozen.

The 2005 vintage delivered a wine with lifted berry, violets and spicy aromas. The palate provides soft fruit flavour, aniseed spice, fine tannin and a lingering finish. Enjoy now or will please with cellaring.

With its soft, gentle style this wine complements many foods. Try it with warm smoked fish or game dishes.

450 dozen bottled  
14% Alc

