



## **Cabaret Frank No.2 'The Aviary', Old Vine Cabernet Franc**

Made predominantly from Old Vine Cabernet Franc (85%), the balance being a harmonious blend of sibling Cabernet Sauvignon. The grapes are harvested from 'old vines' (45 years) sourced from the single biggest Cabernet Franc vineyard in the world located in Lodi, Central California. The wine has spent just two months on oak to enable the true flavours and characters of the Cabernet Franc (and touch of Cabernet Sauvignon) to shine through.

Bright notes of juicy red fruits are complimented by blackcurrant leaf notes so typical of Cabernet Franc. Smooth, medium bodied and easy drinking wine that strikes a lovely balance with its blackberry, plum and dark cherry fruit characters coupled with classic varietal leafy tones. The story and overall package may be light-hearted, but the wine inside is as ever, seriously good!

This is a food wine that really lends itself to vegetarian dishes. Try it with grilled eggplant or zucchini, or with meals containing green peppers (capsicums), cabbage, or herbs (particularly sage, thyme, rosemary or saffron). A versatile wine that is also fantastic with tomato based dishes; lighter meats such as turkey or chicken, along with game meats like duck; and richer beef based dishes like steak or veal.

Producer: Boutinot USA

Winemaker: Samantha Bailey

Country of Origin: USA

Region of Origin: Lodi

Grapes: 85% Cabernet Franc, 15% Cabernet Sauvignon

ABV: 13.0%

Closure Type: screwcap

