HUFF ESTATES

A GROWING TRADITION IN PRINCE EDWARD COUNTY

2021 Old Vines South Bay Cabernet Franc

Wine Specs

Vintage	2021
Varietal	100% Cabernet Franc
Sugar (g/L)	2.1 g/L
Alcohol	12%
Brix at Harvest	20.5
Aging	16 months in French oak, 30% new
Production	250 cases
Vineyard	South Bay

Food Pairings

Grilled veggies - eggplant, peppers, courgette, onions

Meats such as Italian sausage burgers, lamb chops or spiced roast beef

Sauces - pesto & peppers, rosemary mint or peppercorn, fennel and mustard sauce

Cheese- Sharp cheddar, smoked gouda

Serving Tips

Drinking very nicely in 3+ years

Tasting Notes

FRANC-LY SPEAKING

Sporting a bright mid-cherry colour, here's a captivating chorus of black fruit scents (cherry, cassis, raspberry, plum) an intriguing wisp of spice and a touch of anise. Expect a rich mouth-feel of recurring berries supported by youthful tannin. Neither brisk nor brash. A two-hour aeration is recommended.

Ce vin developpe des aromes de fruits noirs, tel que la prune, cerise, cassis avec une legere pointe d'anis et muni d'une touche d'epices. En bouche on retrouve des saveurs de fruits noirs et une structure tannique jeune. Bien aerer avant de consommer.

$40