

# wayfinder

## 2023 CABERNET FRANC



Variety	Cabernet Franc
Soil Type	Forest Grove Gravelly Loam
Vine Age	+20
Location	33.84° South, Altitude 105M 6.9km from the ocean
Wine Analysis	ALC 13.0% pH 3.57 TA 5.94
Oak	35% new French oak for 10 months
Certification	ACO Certified Organic Vineyard

### Winemaking

Our two small blocks of Cabernet Franc were harvested in late March and sorted into a single stainless-steel tank for fermentation. The must underwent a 3-day cold soak to extract colour and supple tannin from the skins, and then gently warmed prior to inoculation.

The must was pumped over twice per day during peak fermentation, with a single rack and return to break up the cap and promote extraction. After a total of 13 days on skins, the free-run was gravity-drained to tank and barrelled down to 35% new French oak (Taransaud). The barrels were inoculated for malolactic fermentation and kept warm until dry. After 10 months' maturation in oak, the final blend was assembled in tank and lightly filtered prior to bottling.



Margaret River  
Western Australia