



## PEARSON

Cabernet Franc 2007

*The 'Garagiste' of Clare Valley*

### TASTING NOTES

This deep, red Cabernet Franc has a nose that is lifted and perfumed with violet, raspberry and mint notes, mixed with spicy oak. The palate is complete with succulent, juicy fruit covering a lean, long backbone of fine grained tannins.

### VINIFICATION

The grapes are hand picked at 14 degrees Baume to achieve maximum flavor without becoming too jammy or alcoholic. After crushing into an open fermenter, the wine is fermented for nine days on skins at 20 to 30 degrees until dry. Fermentation is followed by pressing using a traditional basket press, which is then followed by a two year maturation in French oak hogsheads.

### VINTAGE

The 2007 growing season was one of the driest on record, resulting in smaller berries and more tannins in the wine. The vines showed remarkable resilience to produce a small crop of intensely flavored grapes. Stylistically, the 2007 vintage is more elegant with a better defined tannin structure than the previous.

### VINEYARDS

The grapes are grown in a small five acre vineyard set in a little sheltered valley. With two one-acre blocks of Cabernet Franc, one on the hillside and the other on the flat. The dry conditions only allowed use of the vineyard on the flat this year. The sixty year old vines grown on the flat in deeper soil provided a fine wine with superb elegance.



<b>WINEMAKER:</b>	Jim Pearson
<b>BLEND:</b>	100% Cabernet Franc
<b>ALCOHOL CONTENT:</b>	13.7%
<b>TOTAL ACIDITY (G/L):</b>	7.4
<b>PH:</b>	3.39
<b>RESIDUAL SUGAR (G/L):</b>	0.72
<b>BOTTLING DATE:</b>	March 2009
<b>APPELLATION:</b>	Clare Valley
<b>SIZE:</b>	750ml
<b>FOOD PAIRINGS:</b>	Roast chicken or spaghetti Bolognese.