



**HOLM OAK**  
TASMANIA

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## CABERNET FRANC

### RASPBERRY, TOMATO LEAF, VIBRANT AND JUICY

#### WINEMAKING NOTES

Our Cabernet Franc has always been blended into our Cabernet Merlot, but with the increasing interest in this variety we decided to make a 100% Cabernet Franc for a bit of fun and to try something different. The fruit as harvested at about 12.5 Baume to capture the lovely fresh raspberry and floral characters. The fruit was fermented in small batch fermenters and was both hand plunged and pumped over to ensure a bright, aromatic wine. The wine was then matured in old oak barrels for 4 months prior to bottling.

#### TASTING NOTES

This is bright, aromatic fruit driven style of Cabernet Franc. It has beautiful lifted floral and berry aromatics on the nose. The palate is medium weight, has fine tannins and finishes with juicy acidity.

#### TECHNICAL NOTES

Alcohol: 12.5

Harvest date: 2018

Acidity: g/l

Bottling date: August 2018



### GOES WELL WITH TOMATOES

Think tomato-based pastas and pizza for this one.

Our Cabernet Franc is a perfect match!

#### LOCAL TOMATO PRODUCERS

Tasmanian Natural Garlic and Tomatoes

Tasmanian Natural Garlic and Tomatoes produce and direct market top quality fresh produce to high end restaurants, fruit and vegetable outlets, delicatessens and nurseries within Tasmania and the mainland.

They currently produce over 60 varieties of heirloom tomatoes. All are field grown, matured and ripened by the sun, and harvested when ready to eat.

You can find them most weekends at the Launceston Harvest Market which is on every Saturday 8.30 – 12.30 at 71 Cimitiere St, Launceston.

They also hold a Garlic and Tomato Festival in Mach and have a tomato seedling sale in October.