



BRESS

Bress 2019 Cabernet Franc

Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyards

This Cabernet Franc was grown in our over 38 year old vineyard situated in the Harcourt Valley, central Victoria. Harcourt Valley is uncharacteristically cool for a central Victorian wine region. Nestled between the Mount Alexander range and a large ridge, the valley is subject to particularly cool mornings and afternoon shading due to the large ridge. These conditions result in a prolonged growing season and in combination with very tough soil consisting of decomposed granite, produces intensely flavoured fruit. The vines were caned pruned and crop thinned to produce crops of less than 2 tonnes to the acre. It is this low-cropped fruit that has, in large part, produced such a full flavoured wine.

Winemaking

Our winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2019 Cabernet Franc was treated in this manner. Our Bress style is invariably whole bunch dominant but with our Cabernet Franc we 100% destem all of the fruit to avoid green herbaceous characters. Fermentation was slow and was conducted by indigenous yeast strains in our beautiful 6,000L oak vat Carly. Gentle pumping over occurred three times a day. Post pressing, the wine was transferred to stainless steel tank for malolactic fermentation. After 2 months in tank, the wine was gently filtered prior to bottling.

Adam P Marks BRESS Founder & Winemaker

Winemaker Specifics

Colour: Youthful, vibrant and mid garnet

Aroma: The wine offers a complex array of fruit aromas of plum, dark red fruits and forest floor.

Palate: This Cabernet Franc has fruit flavours of dark red fruits and forest floor. The wine has palate weight, is moreish yet supple.

Ageing: Whilst enjoyable now, this wine will reward careful cellaring for up to 5 years.

The vintage: 2019 was a dry season, producing fruit with an intensity of flavour we love. The Bress vintage team were the best ever assembled and the winery ran like clockwork.

Vintage rating: 8.5/10

Food friends: Whilst a perfectly delicious wine on it's own, think of flavoursome hand-made sausages cooked on the BBQ. It is also an excellent partner marinated chicken thigh fillets, perfectly charred over the grill.

