

BREAK FREE

VIN
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2023 Break Nouveau Cabernet Franc

pH: 3.42
TA: 5.55g/L
ALC: 13.0%
RS: 0.21 g/L

Vineyard: 100% Cabernet Franc, Albany, WA

Winemaking: Cool climate and highly fragrant Cab Franc is picked and open fermented on skins for seven days, plunged twice daily, pressed, and then fermented to dry in stainless steel (free run juice only) with malolactic fermentation and five months maturation. Bottled fresh with no fining or filtration. Vegan. Minimal sulphites.

Tasting Notes: Our third vintage of Break Free Nouveau comes from the cooler, maritime sub-region of the Great Southern – Albany, in the southwest.

100% Cabernet Franc from a single vineyard was gently crushed, open fermented for seven days giving the juice extraordinary bright purple colour. Temperature controlled pressing to preserve aromatics, the juice was fermented in one single stainless-steel tank under its own wild yeast and spontaneous malolactic fermentation in the same tank. After fermenting to dry, the wine was immediately bottled, with no further adjustment, filtration, or fining.

SERVE CHILLED! Mixed sweet and supple red and purple berry compote palate, soft grape tannins and crisp refreshing acidity. Smashable chilled red for summer – pair with burgers, chargrilled octopus, pizzas and chili mussels too!

Winemaker: Andrew Vesey, contract/consultant.