



## Showcase Cabernet Franc 2004

VQA NIAGARA PENINSULA

“From a single vineyard to a single barrel, Hillebrand Showcase wines are the true expression of our passion for making great wine. Hand made from the best vineyard sites in Niagara, our unrushed approach to winemaking shines through in every bottle.”

### WINE MAKING

- A classic single varietal wine harvested from low yield, older vines (up to 14 years old).
- Aged for 18 months in French and American oak barrels, 25% of which are new oak.
- Barrel malolactic fermentation, minimal filtration, top barrel selection (only 10 barrels) and extensive bottle aging ensures a rich full mouth-feel, great structure, fruit concentration, balancing acidity and ageing potential.

### FLAVOUR PROFILE

- Brick red colour with a developing bouquet of cedar, earth, mushroom, forest floor and a touch of rich black currant and vanilla pipe tobacco.
- A fully evolved wine with soft, silky tannins and moderate acidity.
- Red currants, plums and blueberries on a medium-bodied frame.
- Earthy mushrooms, cedar, white pepper and red currants linger on the finish.

### WINE ANALYSIS

- Sweetness Level: (0) Dry, 2.4 g/l
- Alcohol: 13%
- Total Acidity: 5.6 g/l
- PID#: 1020926
- UPC#: 0 48162 00667 6
- Retail: \$35.00

### SERVING SUGGESTIONS

- Serve at a cool room temperature of 16 to 18°C.
- Serve with braised meats; winter stews; short ribs; earthy wild mushroom risottos; 2 year old Canadian cheddar.
- Enjoy now through 2009.

### CRITICAL ACCLAIM

Gold Medal – Austrian Wine Challenge 2007

November 2007



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