

ELICERE

[EH-LIS-SEER]

2013 CABERNET FRANC
MCLAREN VALE

Wine that will lure and entice

The Elicere range features wines that display great elegance and finesse. These wines have been fastidiously crafted and styled to be sumptuous and expressive yet exquisite and refined. Fruit of the highest quality was carefully selected to produce wines that are a beautiful definition of the terroir of the region. Powerful but not too dominating the wines are perfectly balanced and restrained making them an excellent choice for pairing with any fine cuisine.

MEDALS

Riedel Trophy for 'Best Single Varietal Red' of Show -
2013 Royal Melbourne Wine Awards

Gold - McLaren Vale 2013 Wine Show

Silver - New Zealand 2013 International Wine Show

Silver 4½ stars - Winesstate Magazine - 2013 McLaren Vale Tasting

COLOUR

Deep crimson with a garnet hue.

BOUQUET

An intriguing lifted bouquet of blueberries, mint, sage and caraway seed that layer with undertones of herbal tobacco leaf and subtle Asian spice.

PALATE

The 2013 Cabernet Franc is varietal expressive with juniper berries, sage and mint with supporting undertones of patchouli and subtle French oak. The texture is svelte and soft with sweet oak tannin integration that seamlessly marries with natural acids leading to a delightfully pleasant and lingering finish.

SERVING AND CELLARING

Luscious and lively in its youth, this wine will continue to develop in complexity for 10 years. Store wine lying down at a constant temperature of 15–18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the full appreciation of the wine.

