FRENCH DOOR
estate winery

2020 HÉRITAGE

Varietals: 41% Merlot, 28% Cabernet Franc, 13% Cabernet Sauvignon, 7% Syrah, 6% Malbec, 5% Petit Verdot
Appellation: Black Sage Bench
Harvest Date: October 15-24, 2020

End of Vintage | 48 Cases Remaining **WHS Price: $44.99**

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94 points, John Schreiner
"It is rich in texture, with flavours of black cherry and black currants mingled with chocolates. The long, ripe tannins give the wine a lingering finish. There is enough grip to suggest the wine will cellar well."

4.5/5, Karl from MyWinePal
"A top-quality red wine that you can open and enjoy or decant to get a bigger, rounder mouthfeel, and more tannic structure. Your choice. A wine to impress your friends and family. I would age this wine for no more than two years."

92 points, Vintage Wine Picks
"It has fresh acidity and elegantly refined, well-structured tannins, with savoury cocoa and herbal notes lingering on the long, juicy finish. Really elegant and refined throughout. Once released, this is a highly recommended buy!"

92 points, Anthony Gismondi
"The nose is bright, sharing pleasant red fruit and floral notes with savoury desert cedar. The tannins are dense but sweet, supporting rich blueberry and red currants with a dusty, mineral graphite finish. Youthful, complex, and well made, this will age well through 2030."

ABV: 14% **TA:** 8.01 g/L **PH:** 3.71 **RS:** 0.18 **SKU:** 396859

Vinification

All grapes were hand-harvested and sorted before being de-stemmed and gently crushed into tanks. They were cold-soaked for three to four days to extract colour and allow natural yeasts from the vineyard to develop unique flavours before we inoculated and proceeded with fermentation. Fermentation varied per varietal but it was an average of 45-52 days at 28 degrees Celsius with three pump-overs a day. Once fermentation was complete, extended maceration locked in the colour and tannins this wine is known for. The free run was drained directly into French oak barrels (40% new and 60% neutral), and the rest was pressed off the following day. Malolactic fermentation naturally took place in the cellar, with topping occurring monthly. The wine was aged for 14 months before being bottled.

Flavour Profile

The 2020 vintage of our Héritage could be our most refined yet - with a brighter front palate of red fruits and herbs, followed by the mid-body carrying the richness of the barrels. With flavours of currant, cocoa and black cherry, the finish is long with balanced tannins and herbaceous intensity.

