



## SMALL BATCH

**TECHNICAL**

Alcohol: 14.0%  
Acidity: 6.85 g/L

**WINEMAKER**

Peter Warr

**CELLARING**

Now until 2027

**Kx****2022 CABERNET FRANC**

The Kilikanoon Experimental range or Kx for short, is an opportunity for our winemakers to try new techniques and styles of wine. This variety hails from Bordeaux and is primarily utilised in regional blends to lift varietal notes. The cool nights and higher altitude of the Clare Valley see this variety thrive, ripening slowly and developing a rich layered flavour.

**PLACE**

Twelve rows form a single block that is planted on the climbs of the Armagh region of Clare. The warm days yet cool nights of this sub-region see the fruit develop rich flavours in the grape skins before the berry develops higher sugar levels. The fruit maintains its natural acidity, which is aided by the deep limestone soils of the hillside it is planted on.

Our grapes are grown on Ngadjuri country.

**VINTAGE CONDITIONS**

Regenerating winter rainfall paired with mild conditions formed the basis of an ideal growing season. The mild temperatures saw flowering occurring as usual, but the persistent cooler spring days resulted in a slower ripening. This allowed the vines to undertake veraison and develop ripe varietal flavours while still at a low sugar concentration. This granted the team to be highly selective of which parcels to pick and at which time.

**WINEMAKING**

Picked and delivered to the winery, the bunches stomped on in the picking bins they arrived in. Seeded with a low fermentation yeast strain, the grapes were allowed to soak before the natural yeasts took over and commenced fermentation. Fermented in the bins, the skins were plunged 3 times a day. Enabling to ferment full dry, the grapes were basket pressed directly to a single aged French puncheon. Matured on its malolactic lees, the wine was removed from oak 10 months later and bottled.

**COLOUR**

Deep crimson red that carries all the way to the edge of the glass.

**NOSE**

Bright red berries are enriched by notes of light brown spices. A sweet weighted aroma poached dark stone fruits linger to the finish.

**PALATE**

A medium-bodied wine that is full on the palate. Fresh and vibrant from the natural acidity, ripe flavours of raspberry compote seamlessly integrate with varietal nuances of freshly cut herbal leaf and mild sweet tobacco. Finely balanced, the wine has a silken flow which finishes long on the palate with soft notes of charred oak.