



## 2022 FRNC

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Variety:	Cabernet Franc
Region:	McLaren Vale
Vineyard(s):	Clos Antonio Lamento, Malpas Road
Soil(s):	Cracking black clay
Grower:	Sommerville
Viticulture:	Sustainable / Organic Practices
Fermentation:	Open one ton fermenter / Wild yeast
Maceration:	5 weeks
Elevage:	8 months in 100% 8 year old French hogsheads
Bottled:	January 19, 2022
Alcohol:	12.8%

A translucent violet in colour. The nose is lifted, aromatic, brooding with violet leaf, red and blue fruit, jalapeno and pencil shavings. There is roasted bell pepper, ashes, rose petals, mulberry; exactly what this vineyard smells like after a summer rain. Balanced and crisp, the wine has a bright, pure mouth feel and a long smooth finish with grip.

-Brad Hickey

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### THE WINE

Brash's eighth Cabernet Franc, 100% grown from a neighboring vineyard planted in 2001 and made at Brash HQ. Vintage 2022 provided top growing conditions with an even season punctuated by small berry set. Yields were quite low for this vineyard and we only made 180 cases. The idea for this FRNC was to focus on the aromatics and vibrancy of the fruit, making it a breeze to drink but still complex and age-worthy.

### THE WINEMAKER

Brad Hickey (Brash Higgins) is a native of Chicago and a transplant of New York City, where he was an old-school somm on the floor(s) of some of NYC's most iconic restaurants. After a couple trips to Australia, he picked up and moved down under to live and make wine with his partner, Nicole Thorpe. Together they own Omensetter Vineyard (Certified Organic) where they grow fruit for the Brash Higgins label. Brad also purchases some fruit from local, well-respected Growers who adhere to conscious farming. Brad's style is playful yet precise. All of his wines are made with a light hand, and they exude a perfumed and lifted aroma profile.

