



## 2020 FRNC

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

“A translucent ruby/violet in colour. The nose is lifted, aromatic, complex with jalapeno chilli and a roasted, sweet charred green capsicum nose, violet leaf. There is pepper, cedar, ashes, rose petals, earthy fragrances like piles of leaves in autumn, exactly what this vineyard smells like after a summer rain. Balanced, vibrant, medium bodied, the wine has a satiny, svelte mouth feel and a long smooth finish with grip.”-Brad Hickey

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### THE WINE

Brash's sixth Cabernet Franc, 100% grown from a neighboring vineyard planted in 1982 and made at Brash HQ. Vintage 2020 provided good growing conditions with an even season punctuated by small berry set. The idea for this FRNC was to focus on the aromatics and delicacy 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.

