

DR. FRANK'S VINIFERA WINE CELLARS

CUVEE D'AMOUR 2009



VINIFICATION:

Harvested on the eleventh of October, the hand picked fruit was destemmed and crushed into a traditional styled open fermenter where it was 'cold soaked' for 48 hours. The must was then inoculated allowed to ferment to dryness on skins over a seven day period, giving a slow and gentle extraction. Malo-lactic fermentation was allowed to progress whilst the wine aged gracefully in French oak barrels.

DESCRIPTION:

Cuvee d'Amour (*vitis Amurensis*) is a winter-hardy grape native to the wilds of southern Siberia and northern China. Crossing of *vitis Amurensis* with numerous varieties of European wine grapes have yielded early-ripening vines that thrive in colder climates. The '09 Cuvee d'Amour is a spectacular vintage that produced a bold, dark colored, fragrant wine that is firm and flavorful on the palate yet displays a pleasantly piquant, crisp finish, reminiscent of a fine Bordeaux or Barolo. Serve with beef, game and hearty pasta dishes.

ANALYSIS:

Alcohol	12.1 %
Acidity	6.9 g/l
pH	3.73
Sugar	<0.03 %