



DHALL & NASH

*"I cannot enthuse about these wines enough."  
-Richard Hemming MW for Jancis Robinson*

*Norman Hardie*

NORMAN HARDIE  
2015 CABERNET FRANC  
NIAGARA PENINSULA, CANADA



ALCOHOL  
12.5%

VARIETY  
Cabernet Franc

Colour Notes

Rich purple with clarity and depth.

Aroma Notes

An elegantly perfumed nose of classic cool-climate Cab Franc characteristics: deep red fruit, jalapeno, stony gravel and a touch of meatiness.

Palate Notes

On the palate an exceptional balance of firm tannin and bright acid, rich berry notes and a long, lingering finish. This is a versatile food-pairing wine.



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Jon Steeves

*92 POINTS*

Wonderfully structured, full bodied, great balance. This Cab Franc offers a fantastic pairing with braised red meats, venison or bison burgers. Big firm tannins are integrating well. Mouthwatering medium plus acidity. Pomegranate, blackberry, hint of oak, fennel seed, wet stone minerality.

Dhall & Nash - Brandon Nash

*17.5 POINTS*

Dark purple, moderate depth, clear. Smoky gamey reductive notes on entry, goes into Dutch liquorice, clove and aniseed. Racy and spiced entry, firm, juicy and fresh across the palate, with fine, medium bodied tannin with leather like grip. The violet, fig and perfume notes emerges after several minutes in the glass, becoming more lively but remaining quite savoury in nature, with jalapeno, salt and pepper to the finish. This is the funkiest, most wild expression of the 4 wines in the set, which makes the case for most compelling with food -B. Nash (November, 2017)

PRODUCTION OF  
NORMAN HARDIE  
2015 CABERNET FRANC  
NIAGARA PENINSULA, CANADA

*Norman Hardie*



FERMENTATION

Fruit was hand-picked and carefully destemmed into small one-ton fermenters. Fermentation by indigenous yeast and pressed in small batches in an old basket press.

MATURATION

Aged in French oak barriques for 10 months. Bottled unfined and unfiltered with a very low sulphur addition right before bottling.

RS (RESIDUAL SUGAR)

2.0 g/l



SUNSET AT THE NORMAN HARDIE WINERY  
IMAGE: NORMAN HARDIE WINERY

*Norman Hardie*



Canada  
Niagara Peninsula

VITICULTURE

Organic