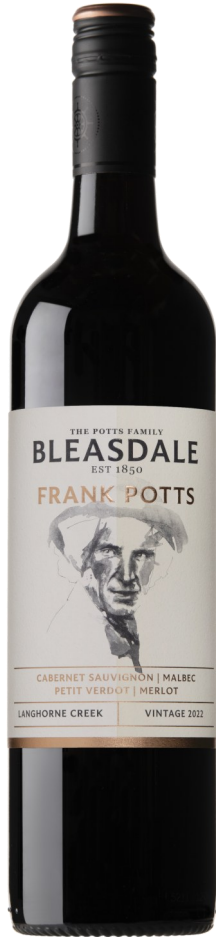


THE POTTS FAMILY
BLEASDALE
EST 1850



2022 FRANK POTTS CABERNET BLEND

Frank Potts was not a man given to procrastination. He simply rolled up his sleeves and got the job done. At age nine, Frank joined the British Royal Navy, and by the time he arrived in South Australia in 1836, he had sailed the globe. After purchasing land on the Bremer River, Frank himself cleared it of red gums, planted vineyards, and then used the timber to build his winery. Six generations on, it is his work ethic and enduring legacy that drives everyone at Bleasdale.

This wine is layered and complex with red berry and darker fruit aromas. These characters continue onto the palate, with fruit layers supported by fine oak tannin and lively berry persistence. Enjoyed in its youth, or cellar for 10-20 years.

VINEYARD

Estate Vineyard and Specialist Growers
Langhorne Creek, South Australia

HARVEST DATES AND BAUMÉ

24th March - 5th April 2022

13.0 - 13.8

WINEMAKING TECHNIQUES

Individual blocks are de-stemmed (Malbec and Petit Verdot de-stemmed only) & crushed to open fermenters. Pumped over up to 4 times daily during peak fermentation. Drained and pressed at or about dryness (varietal dependent) after 9 to 12 days on skins. Settled for 24 hours before racking to oak for MLF

OAK MATURATION

12 months new (25%) and seasoned
French oak puncheons and hogsheads

WINE ANALYSIS

Alcohol: 13.5% alc/vol
Titratable acidity: 6.1g/L
pH: 3.48



Trophy for Best Blended Red Wine



Gold - Langhorne Creek Wine Show 2024



Top Gold - Perth Royal Wine Awards 2023



Silver - Royal Adelaide Wine Show 2024



Silver - Perth Royal Wine Awards 2024



Silver - Sydney Royal Wine Show 2024

- 96 Points James Halliday
Wine Companion 2025 Edition



VARIETIES

Cabernet Sauvignon (72%),
Malbec (18%), Petit Verdot (6%),
Merlot (4%)

BOTTLING DATE

19th July 2023

CELLARING POTENTIAL

Drinking well now until 2042

SUGGESTED FOOD PAIRING

Roasted lamb shoulder with garlic,
oregano, rosemary and baby potatoes