

BEST VALUE!

2008



**VINUM
CELLARS**

**THE SCRAPPER
cabernet franc**

This wine is rich with intense cassis notes and exotic spices like clove and sandalwood. On the palate, it carries through with juicy core of ripe black cherry fruit, dark chocolate and dark roast coffee notes. The wine finishes with round tannins which are approachable now or cellar until 2022.

This wine pairs well with nearly any grilled meat, especially steak with fresh summer vegetables or a salad served with an olive oil and tomato relish tossed in extra virgin olive oil, citrus and oregano with sea salt.

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