



CRU

OMAHU CANTERA 2016

Tasting Note:

A deep, intense ruby red colour with complex dark red fruits predominant on the nose. A beautiful meld of spicy berry aromas with liquorice and sweet oak in the background. The three varieties in this wine complement each other in both aroma and palate. The Cabernet Sauvignon delivers power and structure, the Tempranillo, juiciness and flesh with the Cabernet Franc adding aromatic lift and freshness.

A unique Hawkes Bay blend with the structure that will allow it to age for at least 10 years.

Viticulture: Handpicked parcels from established vineyards in the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. Naturally low cropping, de-vigoured vines allows for increased concentration in resulting wines.

Winemaking: Predominantly destemmed grapes were fermented in a combination of open top and closed vessels and the ferments were either punched down or pumped over daily. After pressing the wines remained in tank for malolactic fermentation before transfer to barriques for maturation (40% new). The wine was bottled after 18 months in barrel.

Chemical Analysis:

Alcohol: 13%

TA: 5.7 g/l

pH: 3.7

Number of cases produced: 134 x 6pks

