



## CRU

HERETAUNGA CABERNET FRANC 2018

### Season Summary

A warm season with the early to mid-summer being dry and relatively stress free from a growing perspective. A humid, somewhat damp March meant perfect timing of harvest was crucial to get optimum ripeness.

### Viticulture

25 + year old Mass Select Clone vines from the Bridge Pa Region, silty clay soil over free draining red metal gravels. Sustainably grown to SWNZ standards with a nil residue spray programme. Harvest Date: 9th April 2018.

### Winemaking

100 % hand harvested fruit, destemmed with 9 days on skins before being pressed and transferred to French oak barrels, 50% new, for 12 months. Lightly filtered before bottling.

### Tasting Note

A vibrant ruby colour leads to an aroma of fresh red fruits with cassis and violets on the nose. These combine with tobacco notes plus other secondary perfume from barrel ageing. A smooth, textural mouthfeel with intensity and length. Delicious as a young wine but with some structure to age.

### Chemical Analysis

Alcohol: 13.0%

TA: 4.8 g/l

Ph: 3.77

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 580 x 6pks

