



CRU

HERETAUNGA CABERNET FRANC 2019

Season Summary

The vintage is the third warm vintage in a row for Hawke's Bay, drier than the 2018 vintage, and not quite as warm and dry as the quite sensational 2020 vintage which will probably sit alongside the 2013, 1998 and 1989 vintages as Hawke's Bay's greatest red wine years. 2019 should not be underestimated, especially for reds, and these 2019 wines truly represent our whole philosophy of what great Hawke's Bay wines should be - ripe and truly delicious to drink when released. Rainfall: drier than average, particularly from February to harvest. Growing degree days slightly above the long-term average.

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: 1st April 2019.

Winemaking

Made from old vines growing in the Howell Vineyard in Bridge Pa. 100% hand harvested. Gentle destemming to leave a large % of whole berries in the fermentation. A once-daily 100% pump over during fermentation to aid in gentle tannin extraction. 16 months in barrel. No fining.

Tasting Note

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

Chemical Analysis

Alcohol: 13.5%

TA: 5.0 g/l

Ph: 3.82

Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 510 x 6pks

