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www.smithandsheth.com
orders@smithandsheth.com

CRU

OMAHU CANTERA 2019

Blend

42% Cabernet Sauvignon, 34% Tempranillo, 24% Cabernet Franc

Season Summary

The 2019 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. 2019 should not be underestimated. Rainfall was particularly low during the late part of the season with Growing Degree Days slightly above the historical average.

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. The vineyards are run to Sustainable Winegrowing New Zealand standards. Harvested between 3rd March to 5th April

Winemaking

Predominantly de-stemmed grapes were co-fermented in open top vessels and were punched down twice daily during fermentation. After pressing, the wines remained in tank for malolactic fermentation before transfer to 50% new French and American oak barriques for maturation. The wine was bottled after 18 months in barrel.

Tasting Note

Very dense, almost opaque black cherry colour. Hedonistic aromas of blackcurrant, cigar box, vanilla, cedar and violets provide an overwhelming but composed impact on the nose. The palate is similarly generous with abundant flavours of blueberry, dark plum and blackcurrant alongside a creamy vanilla and warm pastry-like texture, delicious fine pencil lead and toast, finishing with the distinctive iodine and stony texture of fine Gimblett Gravels red wine.

Chemical Analysis

Alcohol: 14.3%

TA: 5.0g/l

Ph: 4.1

Suitable for Vegetarian/Vegan: Yes