



CRU

HERETAUNGA CABERNET FRANC 2020

Blend

100% Cabernet Franc

Season Summary

A trouble free Spring with no significant frosts and good flowering led to a very dry early summer. This set up the later season and vintage period beautifully as the season became warm with little rain. February and March were particularly dry without the often present humidity allowing the luxury of perfect harvest timing. Growing degree days just above long term averages.

Viticulture

Made from 24-year-old vines grown in the Howell Vineyard in the Bridge Pa sub-region. Silty clay soil over free draining red metal gravels. Sustainably grown to SWNZ standards with a nil residue spray program.

Harvest Date: 4th April 2020.

Winemaking

100% hand harvested. Gentle destemming to leave a large percentage of whole berries in the fermentation. Pumped over once a day during fermentation to aid gentle tannin extraction. 14 months in barrel. No fining.

Tasting Note

Vibrant moderate ruby colour. Lovely aromas of ripe red fruits, cassis, red flowers, spice and a hint of tobacco and blackcurrant leaf. The palate is medium weight with fresh raspberry, plum and sweet herb flavours balanced by a lovely seam of vanilla and cedar from both fruit and oak maturation. Long and graceful. Delicious early drinking and through 2026.

Chemical Analysis

Alcohol: 14.0%

TA: 6.1 g/l

pH: 3.73

Suitable for Vegetarian/Vegan: Yes

