



CRU

HERETAUNGA CABERNET FRANC 2021

Blend

100% Cabernet Franc

Season Summary

Hawke's Bay had its 4th consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage.

Viticulture

Made from 24-year-old vines grown in the Fratelli 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: 7th April 2021.

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.

Chemical Analysis

Alcohol: 13.5%

TA: 6.1 g/l

pH: 3.65

Suitable for Vegetarian/Vegan: yes

