



# CRU

HERETAUNGA CABERNET FRANC 2022

## Blend

100% Cabernet Franc

## Season Summary

A warm beginning to the 2022 Hawke's Bay season allowed for good flowering and fruit set. As the season progressed, elevated humidity levels and rain toward harvest time caused some disease pressure. This was mitigated by intensive management of the canopy, crop load, and careful hand-selection at harvest.

## Viticulture

Made from old Cabernet Franc vines, clones 214 and 326 grown on silt over free draining gravels located in the heart of the Gimblett Gravels. Sustainably grown to SWNZ standards with a nil residue spray program.

Harvest Date: 21 March 2022.

## Winemaking

100% hand harvested. Gentle destemming to leave a large percentage of whole berries in the fermentation. Plunged over once or twice a day during fermentation to aid gentle tannin extraction. 14 months in barrel, 50% new. No fining.

## Viticulture

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: 14.5%

TA: 5.6 g/l

pH: 3.82

Suitable for Vegetarian/Vegan: yes

