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CRU

OMAHU CANTERA 2020

Blend

49% Cabernet Sauvignon, 30% Tempranillo, 21% 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

Handpicked parcels from established vineyards in the stony riverbed soils of the Gimblett Gravels sub-region in Hawke's Bay. Naturally low cropping, devigourated vines allows for increased concentration in the resulting wine. The vineyards are run to Sustainable Winegrowing New Zealand standards. Harvested 29th and 30th March 2020

Winemaking

100% destemmed but not crushed. The three varieties were co-fermented and pumped over once a day to ensure gentle extraction during fermentation. After pressing, the wine remained in tank for malolactic fermentation before being transferred to new French (60%) and seasoned American (40%) oak barriques for maturation. The wine was bottled after 21 months in barrel.

Tasting Note

Dense almost opaque black cherry colour. A complex hedonistic nose of warm stones, black orchard fruit, cassis, cocoa, tobacco, vanilla and cedar. The palate is rich, dense and generous without being sweet or overt, with the flavours reflecting the nose alongside a distinctive fine gravelly texture and twist of steel. Incredible cellaring potential although will always be delicious.

Chemical Analysis

Alcohol: 14.5%
TA: 5.8g/l
pH: 3.87
Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 169 x 6 packs