



2021 HATTERS HILL CABERNET FRANC



A FULL BODIED AND COMPLEX CABERNET FRANC WITH A POWERED FOCUS OF BLACK CHERRY AND DARK CHOCOLATE.

WINEMAKER Heather Stewart	ALCOHOL 13.5%	RESIDUAL SUGAR 0.14g/L
ACIDITY 5.4g/L	PH 3.68	VEGAN FRIENDLY

TASTING NOTE

COLOUR: DENSE RUBY CORE AND THIN RIM.

NOSE: AN AROMATIC BLEND OF GREEN PEPPERCORN AND CHOCOLATE LACED WITH RIPE BERRY FRUIT.

PALATE: BLACK CHERRY AND DARK CHOCOLATE LACED WITH A TOUCH OF GREEN CHILLI FLAVOUR LEAD TO A COCO POWDER LIKE STRUCTURE AND A LONG TOASTY FINISH.

FROM THE LAND:

Our Hatters Hill Cabernet Franc was harvested from a single vineyard within the Gimblett Gravels wine growing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Cabernet Franc. This vineyard site has ideal ripening conditions for achieving the intense aromatics and delicate structure that Cabernet Franc can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

TO THE WINERY:

The Cabernet Franc grapes were held cold for four days prior to ferment to help extract maximum flavour and enhance colour stability.

Inoculation took place to carry out the primary alcoholic fermentation. When dry the young wine was pressed and then racked off gross lees to 10 per cent new French oak and 90 per cent seasoned French oak. The wine underwent a clean malolactic fermentation while ageing in oak for 11 months. It was then gently extracted from oak, blended and carefully prepared for bottling.

FLAVOURS & FOOD:

Drinking beautifully from release and will continue to mature over the next five years.

Well matched with full flavoured savoury dishes such as pan-fried steak with mushroom sauce and a side of seasonal vegetables.



www.deltawines.co.nz

Facebook Twitter Instagram: @DeltaEstateWines