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PETER  
DRAYTON

## Wildstreak

### Cabernet Franc / Hunter Valley / 2019

'Wildstreak' celebrates the maverick that is Peter Drayton. Though a fifth generation descendant of the Hunter Valley Drayton family, Peter has forged his own independent way, embodying the audacious spirit and adventurous vision of his very early pioneering forefathers.



#### Colour

Red with an orange tinge.

#### Nose

Bright, with lifted butterscotch and pepper.

#### Palate

Lightly spiced with dark berry flavours, matched with light oak tannins and a smooth bold finish.

#### Winemaking

Cold settled for two days before warming and inoculating yeast, then fermented on skins for two weeks and plunged daily before being transferred to oak barrels to finish malolactic fermentation. Traditional red finings produced a terrific stand-alone wine that didn't require any blending, generating a true Hunter valley cabernet franc.

#### Food Pairing

Sunday roast chicken, pork, or lamb.

#### Vintage Notes

2019 saw the third year of drought to grace the Hunter Valley. As the water dried up, the conditions provided minimal disease risk and so this set the season up to be a cracker. With less water in the soil, we were able to concentrate the flavours this season to bring out lovely fruit and mineral filled wines.

#### Quick Notes

*Vintage: 2019*

*Winemakers: Peter Drayton and Jeremy O'Brien.*

*Bottled: August 2020*

*Grape Variety: 100% Cabernet Franc*

*Growing Area: Hunter Valley*

*Alc %/Vol.: 13.5 % v/v*

*Titrateable Acidity: 6.1 g/l*

*Ph: 3.53*

*Cellar Potential: 6-12 years*

*Oak: French/ American Oak*

*Maturation: 18 months*