

Waimea

Cabernet Franc/Syrah 2017

Nelson

W  
WAIMEA

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SAPOR  
— MAKERS  
& GROWERS

### AROMA

Dark fruits and violets give way to cassis, wild bambles and mocha

### COLOUR

Deep garnet red

### TASTING NOTES

Savoury, rich doris plum, slight herbal notes of green peppercorns, toasty cedar and star anise. Ripe and focused tannin produce a chewy mourish structure to reward extended cellaring

### WINEMAKING NOTES

After early morning harvest, each parcel was destemmed and cold soaked for 8 days. Traditional co-fermentation with a selected Burgundian yeast strain and daily hand plunging followed by extended maceration on skins has extracted rich colour and tannin with concentration and depth of flavour. Further barrel ageing in 35% new French oak barriques for 12 months, undergoing full malolactic fermentation, before being racked from barrel to bottle with no fining required

### BLOCKS

Annabrook, Waimea Plains  
Lansdowne, Waimea Plains

### CLASSIFICATION

Nelson, New Zealand

### SOIL

Stony soils with overlying sandy loam, deep river silt and free draining gravels

### GRAPES

71% Cabernet Franc  
29% Syrah

### HARVEST DATE

22 April 2017

### BRIX AT HARVEST

23.0 - 24.2 Brix

### TECHNICAL ANALYSIS

Alc.	13.5%
T.A.	5.70g/L
pH.	3.71
R.S.	1.5g/L

### CELLAR

4 to 10 years