



AROMA

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

COLOUR

Deep garnet red

TASTING NOTES

Savoury, rich doris plum, slight herbal and green peppercorns, toasty cedar and 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 (all three varieties together) with a selected Burgundian yeast strain and daily hand plunging followed by extended maceration on skins has extracted good 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
25% Syrah
4% Viognier

HARVEST DATE

22 April 2016

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