



2016 Cabernet Franc

Tasting Notes

Bright purple/mauve with crimson hues this wine almost smells what we think purple should be. Lifted red, blue and plummy black fruits combine to give the most outrageous mulberry, brambly fruit imaginable. There are some savoury notes too, more like maritime plants than terrestrial, think kelp rather than tomato leaf. Plus there are still distinctive yoghurt like notes from time in barrel. The oak is quite understated, taking on a supporting role which lends itself to its own inherent spiciness. If you can drag yourself away from smelling the “wine gum” laced aromatics, put the wine in your mouth and you will be immediately rewarded with a soft, succulent mouthful of those purple fruits, coating, velvety tannins, yielding yet supportive acidity and a texture akin to lying back into a thick fur rug. The mouth feel is quite luxurious giving a sense of softness and warmth and has what we like to call “flesh” on its bones.

Wine Analysis: Alcohol 14.5 % Residual sugar <1 g/L pH 3.62 Acidity 5.7 g/L

Vineyard & Winemaking

We have been growing Cabernet Franc here since day one of our vineyard project. The soil is a Rangitata silt loam overlying free draining gravels which is about as far as one could get from its ideological home and our location means that it is probably the most southern Cabernet Franc vineyard in the world.

In the past few years we have begun planting some recognised clones from the French Department of Agriculture (ENTAV/INRA) to continue improving our material and hence this wine. It is relatively late to break bud in spring but quite frost hardy so while the Chardonnay and Pinot Noir may turn up their toes in the spring the venerable old Cab Franc keeps pushing out, growing just enough canopy, throwing out these wild looking, very loose bunches or small, round berries and then stubbornly continues to ripen late into the autumn. In cool years the Franc can be quite aggressive with distinctive chilli pepper spiciness, red fruits and quite high-toned tannins. While in warm years like 2016 it produces wonderfully supple, ripe, fleshy grapes that practically make themselves into this gorgeous seductive model you now have in your glass.

Harvest dates: 11 May Brix 24.6 pH 3.2 Acidity 7.5 g/L

Awards

Bragato Trophy – **Champion Wine of the Show**
International Wine & Spirit Competition 2017 - **Silver Medal**