



## 2020 Cabernet Franc

### Tasting Notes

Crimson heart with a ruby hue.

Black Doris plum, blackcurrant jam and fresh black berries dominate the aromas. These are interlaced with fresh violets, dried thyme with underlying cedar box.

The dark fruits follow through on the palate as well as cassis, chambord, and black cherries. Crushed cinnamon stick and savoury star anise compliment the fresh fruit while the delicate acid gives a bright lifted mouthfeel that is wrapped in plush velvety tannins.

**Final Wine:** Bottled 29/11/21 Alc: 14.5% pH: 3.65 TA: 5.66

### Vineyard & Winemaking

2020 vintage was the earliest in our 30 years at Waipara West. We had a warm, dry September and cool October were followed by our hottest November on record, this set up very favourable conditions for flowering. Summer started with dry, slightly warmer conditions than normal for both December and January, followed by a dry, much warmer than average February, this put much of the east coast of New Zealand, including North Canterbury into drought. March brought a break in the heat and some much needed rain that slowed the ripening of beautiful clean fruit, the first blocks were picked on the 16th of March. April, returned to dry weather, with above-average temperatures which was ideal for the bulk of our harvest.

All the grapes are estate grown and in the final year of organic conversion. Our Cabernet Franc blocks were handpicked in the last week of April. The fruit was all gently destemmed and fermented as grafted and own roots batches. Malolactic fermentation was encouraged to start during a hot primary fermentation and finish during a long and warm post-ferment maceration. The wines were then pressed and left to settle before being racked into a mix of French coopered barrels and the final wine had a total of 8% new oak. The batches were kept separate through two rounds of rack and returning over winter and spring before being put together pre harvest 2021 and returned to old oak. In early winter, the barrels were racked and returned one last time (16 months in barrel total), before being moved to stainless steel in spring where it sat for 2 months before being bottled unfinned and lightly filtered.