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www.smithandsheth.com
orders@smithandsheth.com

CRU

OMAHU CANTERA 2018

Blend

48% Cabernet Sauvignon, 20% Cabernet Franc, 32% Tempranillo

Season Summary

A warm and relatively dry, early summer lead to a very hot January and February with memories and comparisons harking back to the extremely warm 2009 and 2014 vintages.

Viticulture

Handpicked parcels from established vineyards in the stony river bed soils of the Gimblett Gravels sub region in Hawke's Bay. Naturally low cropping, de-vigoured vines allows for increased concentration in resulting wines. Vine ages between 7-20 years.

Harvest Dates: Tempranillo 22nd March, Cabernet Sauvignon 7-9th April, Cabernet Franc 14th April

Winemaking

Predominantly de-stemmed grapes were co-fermented in open top vessels and were punched down twice daily during fermentation. After pressing, the wines remained in tank for malolactic fermentation before transfer to 30% new American and French oak barriques for maturation. The wine was bottled after 20 months in barrel.

Tasting Note

A deep, intense ruby red colour with complex dark red fruits predominant on the nose. A beautiful meld of spicy berry aromas with liquorice, sweet oak and vanilla in the background. The three varieties in this wine complement each other in both aroma and palate. The Cabernet Sauvignon delivers power and structure, the Tempranillo, juiciness and flesh with the Cabernet Franc adding aromatic lift and freshness. A unique Hawkes Bay blend with the structure that will allow it to age for at least 10 years.

Chemical Analysis

Alcohol: 13.5%

TA: 5.8 g/l

Ph: 3.9

Suitable for Vegetarian/Vegan: No