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CRU

OMAHU CANTERA 2021

Blend

44% Cabernet Sauvignon, 38% Tempranillo, 18% Cabernet Franc

Season Summary

Hawke's Bay had its fourth consecutive warmer-than-average vintage in 2021. Flowering was five to 10 days early and normal temperatures were experienced until the end of January. It was a drier-than-average season, but the moderate summer meant no excessive vine stress was evident. Harvest weather was reasonably stable and favourable - a very good to exceptional Hawke's Bay vintage, especially for Chardonnay and well-crafted Syrah.

Viticulture

Handpicked parcels from young and old vines in the stony riverbed soils of the Gimblett Gravels sub-region in Hawke's Bay. Naturally low cropping, devigourated vines allows for increased concentration in the resulting wine. The vineyards are run to Sustainable Winegrowing New Zealand standards. Harvested 29th March to 15th April 2021

Winemaking

The fruit was 100% Destemmed but not crushed, and the Cabernets co-fermented. All ferments were plunged once a day to ensure gentle extraction during fermentation. After pressing, the wine remained in tank for malolactic fermentation before being transferred to French oak barriques, 60% being new, for maturation. The wine was bottled after 21 months in barrel.

Tasting Note

Dense, almost opaque, garnet red colour. This wine is complex, hedonistic, and reminiscent of its Spanish influence. On the nose, warm stones, black orchard fruit, cassis, cocoa, tobacco, chocolate and cedar are apparent. The palate is rich, dense and generous without being sweet or overt, with the flavours reflecting the nose. The well integrated tannins offer a fine gravelly texture.

Chemical Analysis

Alcohol: 14%
TA: 5.7g/l
pH: 3.8
Suitable for Vegetarian/Vegan: Yes

Number of cases produced: 464 x 6 packs