

Swift



2024 Bridge Pa Triangle **CABERNET FRANC**

At Swift we make bold, vibrant expressive wines to be enjoyed with food and friends.

Mindfully made and mindfully grown. Partnering with responsible growers within Hawkes Bay and we use low intervention winemaking, unfinned for maximum expression of place.

Vineyard and Winemaking:

The grapes are sourced from the Bridge Pa Triangle region, Hawkes Bay. 2024 was a perfect growing season – warm days and cool night, this helps to retain freshness, an environment Cabernet Franc thrives in.

Picked at the end of March by hand, gently foot crushed at the winery then tipped into a tank, which then was sealed up with extra CO₂ pumped in to retain freshness while the natural yeast built up and some berries started carbonic maceration. Pumped over just once a day for gentle extraction. Pressed and aged in neutral oak for six months before bottling

- Minimal SO₂ additions
- Bottled December 2024
- Drink at room temp or try it slightly chilled!

Analysis:

pH: 3.93

TA: 5.32g/L

RS: DRY

ALC/VOL: 12%

Tasting Notes:

An exciting take on Cab Franc, dusty, dark red in colour, aromas of plum, red berries, tobacco and a hint of fresh thyme. The palate is delicious, juicy, fruity, with structure from the stems. The wine is cuddly and approachable. Designed to be drunk chilled, but lovely at room temp too. Match with chicken and mushroom risotto or a roast lamb with all the trimmings!

