

SMITH § SHETH



# CRU

HERETAUNGA CABERNET FRANC 2024

## Blend

86% Cabernet Franc, 14% Cabernet Sauvignon

## Season Summary

A classic Hawke's Bay vintage, with low rainfall through the spring and summer months, along with a modest diurnal shift from the onset of ripening.

## Viticulture

Old Cabernet Franc vines, clones 214 and 326 grown on silt loam over red metal with limestone influence from the Fratelli Vineyard in Bridge Pa. Cabernet Franc clone 214 and Cabernet Sauvignon clone 337 grown on fluvial gravels in our own Omahu Vineyard in the heart of the Gimblett Gravels. Sustainably grown to SWNZ standards with a nil residue spray program.

Harvest Date: 3 - 5 April 2024.

## Winemaking

100% hand harvested. Gentle de-stemming to leave a large percentage of whole berries in the fermentation. Plunged over once or twice a day during fermentation to aid gentle tannin extraction. A range of barrel maturations - 30% of the blend for 13 months, and 70% for 8 months in 1-4 year old barrels. No fining.

## Tasting note

Beautiful bright black cherry in colour. Lovely perfume of violets, roses and raspberry with a hint of Gimblett stone and dust. Bristling opening on the palate with flavours of raspberry, hints of black cherry, vanilla and charcoal finishing long and creamy with fine soft gravelly tannins. Delicious. Could even be slightly chilled over summer, cellar temperature.

## Chemical Analysis

Alcohol: 13.5%

TA: 5.2 g/l

pH: 3.78

Suitable for Vegetarian/Vegan: yes

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