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# CANTERA

OMAHU, GIMBLETT GRAVELS, HAWKE'S BAY 2024

## Blend

57% Cabernet Sauvignon, 30% Cabernet Franc, 13% Tempranillo

## 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

Handpicked parcels from the stony riverbed soils of our Omaha Vineyard in the Gimblett Gravels sub-region. Naturally low cropping. Vines are farmed with balance in vigour being paramount, with light canopies yielding 1kg of fruit per vine, allowing for increased concentration in the resulting wine. The vineyard is run to Sustainable Winegrowing New Zealand standards, under a nil-residue spray program. Harvested 28 March 2024

## Winemaking

The fruit was 100% destemmed but not crushed, with 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, 67% being new, for maturation. The wine was bottled after 18 months in barrel.

## Tasting Note

An exotic wine of deep colour, blackcurrant, hints of cocoa and vanilla, finishing long and gravelly.

## Chemical Analysis

Alcohol: 14%

TA: 5.3g/l

pH: 3.82

Suitable for Vegetarian/Vegan: Yes

275 x 6-packs produced