



RESERVE CABERNET MERLOT FRANC 2014

VARIETY

50% Cabernet Sauvignon
40% Merlot
10% Cabernet Franc

REGION

Waiheke Island

STYLE

Dry

CELLARING

Enjoy now until 2030+

VINTAGE

One of the best growing seasons on record. Warm, dry conditions ensured low disease pressure enabling us to pick fruit at optimal ripeness. This has produced fragrant wines with great depth and restrained power.

VINEYARD

The very best low-cropping vineyard blocks are targeted for selective harvesting to allow for wines with the greatest possible flavour, depth and concentration to be made.

APPEARANCE

Deep ruby red/purple



BOUQUET

A complex array of dense plum and berry fruits with subtle spice and violet like floral aromas are complimented by savoury, earthy and dark chocolate undertones derived from barrel maturation.

WINEMAKING

The fruit is individually handpicked, fully destemmed and crushed straight into individual fermenters. This allows us to keep the different varieties and vineyard blocks separate, giving us better blending options. The grapes are hand plunged twice daily to allow for colour and tannin development. After fermentation, the wines are allowed to spend between 3-4 weeks on skins before being drained and pressed. The wine is then filled to 225 litre oak barriques where it undergoes malolactic fermentation to reduce acidity. 30% new French oak barriques were used during the maturation process. The wine was blended and bottled after 14 months.

PALATE

The wine is rich and powerful, with a backbone of fine ripe tannins bringing linearity and structure. A serious, multidimensional wine.

SERVING TEMPERATURE

Best served at around 16°C.

FOOD ACCOMPANIMENTS

Match with game and other red meat dishes for ultimate enjoyment.

TECHNICAL ANALYSIS

Harvest Date April 2014
Winemaker Heinrich Storm
Alcohol 14%
Residual Sugar 1.5 g/L
Titrateable Acidity 6.3 g/L
pH 3.65
Cases produced 150 cases

WAIHEKE ISLAND



CELLAR CHART				
2012	2013	2014	2015	2016
			Not released	Not released

KEY					
Fully Matured	Retired	enjoyable, still evolving	Youthful, will evolve with age	At its best	NM Not Made