

WINEMAKERS COLLECTION CABERNET FRANC 2012

For over 20 years, Crossroads has represented the very best of small parcel Hawke's Bay winemaking.

Our Winemakers Collection includes the very best parcels of fruit, carefully selected from our own vineyards, crafted with passion into the most exceptional wines Hawke's Bay has to offer.

Winemaking: Miles Dinneen

Viticulture: Bryon Strachan

Harvested: April 2012

Vineyard: Mere Rd, Gimblett Gravels

Oak: Aged in French barriques – 42% new

Alc/vol: 13.5%

RS: < 2g/l

pH: 3.78

TA: 5.85 g/l

VITICULTURE

The temperate 2012 vintage offered excellent conditions for ripening Cabernet Franc in Hawke's Bay. Clean and ripe fruit was harvested from low vigour vines on our Mere Rd vineyard in the Gimblett Gravels sub region. This site has stony soils that grow naturally balanced vines, with small bunches and berries. Early crop regulation to one bunch per shoot, with 100% leaf removal in the fruit zone, maximised the potential for optimal ripeness.

WINEMAKING COMMENTS

At harvest the ripest and most concentrated fruit was machine picked and de-stemmed directly to small fermenters. Hand plunging was used for cap management during fermentation. Extended post ferment maceration on skins followed for extraction and harmonisation. The component wines were then drained and pressed off, settled, and run to barriques, where the wine underwent malolactic fermentation. The wine matured in barrel with periodic racking, stirring and topping to give an integrated texture. Aged in barrels for 14 months before the blend was assembled and bottled without fining and a light filtration.

WINE AND FOOD

On the nose this is a classic Cabernet Franc with lifted fruit notes of blackcurrant and blackberry supported by warm spicy oak. The palate is full and fine with silky tannins that persist into a long elegant finish. Excellent match to roasted New Zealand lamb shanks rubbed in rosemary, with kumara mash and silverbeet.

