



Louis Latour Agencies

Cru Omahu Cantera Smith and Sheth

Vintage	2017
Country of Origin	New Zealand
Region	Hawkes Bay
Grape varieties	Cabernet Sauvignon, Cabernet Franc, Tempranillo

Wine description

Hawke's Bay (Heretaunga in Maori) is the birthplace of Smith & Sheth. The parcels of fruit from the Omahu appellation are all located in the famous Gimblett Gravels winegrowing district. The incredibly stony soils of the ancient bed of the Ngaruroro River and this warm location create perfect conditions for ripe, full-bodied and gravelly-textured red grapes.

Tasting note

Complex dark red fruits predominant on the nose. A beautiful fusion of spicy berry aromas with liquorice and sweet oak and vanilla in the background. The three varieties in this wine complement each other in both aroma and palate. The Cabernet Sauvignon delivers power and structure, the Tempranillo, juiciness and flesh with the Cabernet Franc adding aromatic lift and freshness.

Vineyard information

Average vine age	15 years old
Soil composition	Old riverbed soils
Harvest type	Hand picked
Environmental management	Sustainable agriculture

Winemaking information

De-stemmed	Yes
Fermentation vessel	Stainless steel
Maturation vessel	American oak barriques (66% new)
Maturation time	19 months
Fining/clarification	Yes
Filtration	Yes

Wine Analysis

Alcohol by volume	13%
pH	3.77
Acidity (grams per litre)	5.6 g/L

