



# CRU Omahu Cantera Smith and Sheth

Vintage 2020

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**

This wine is complex, hedonistic, and reminiscent of its Spanish influence. On the nose, warm stones, black orchard fruit, cassis, cocoa, tobacco, chocolate and cedar are apparent. The palate is rich, dense and generous. Tannins are well integrated offering a fine gravelly texture.

#### Vineyard information

Average vine age 7 to 20 years

Soil composition Stony riverbed soils

Harvest type Hand picked

Environmental management Sustainable Winegrowing NZ

## Winemaking information

De-stemmed Yes, no crushing Fermentation vessel Stainless steel

Fermentation Cabernets co-fermented

Maturation vessel French oak barriques (60% new)

Maturation time 21 months

Finning/clarification Yes
Filtration Yes

Wine Analysis

Alcohol by volume 14.1% pH 3.8
Acidity (grams per litre) 5.7 g/L

