



## Spinyback 2007 Nelson Cabernet Franc / Syrah

### Harvest

This season started with a cold Spring with low levels of fruit set and Summer was a late starter with cool windy weather around Christmas and New Year. By February, we were in Summer proper with lots of hot and sunny days, and almost no rain leading to very dry conditions in the vineyards. Autumn continued very much in this vein with a glorious Indian Summer and our first fruit was harvested in late March. Due to lower crop levels and a late but warm season, this year's fruit has excellent concentration and flavours.

The grapes for the Spinyback Cabernet Franc Syrah are a blend of 60% Cabernet Franc and 40% Syrah and are all grown on the stony free-draining soils of the Waimea Plains. The grapes were harvested at physiological ripeness at the end of April.

### Winemaking

On arrival at the winery, the fruit was destemmed and lightly crushed to open top fermentation vats. The vats were inoculated with specially selected French yeast. The ferment was then vigorously hand-plunged throughout fermentation and temperatures encouraged to peak at 28-30°C for optimum tannin and colour extraction.

At the completion of fermentation, the wine underwent a period of maceration on skins, until the tannins were considered to be in balance. At this point, the wine was pressed off its skins, and after a short settling time, it was racked off its gross yeast lees to undergo natural malolactic fermentation and oak maturation. After malo-lactic fermentation, the wine was further matured in oak until the following year. During this maturation time, the wine was periodically racked and returned.

In February 2008, the wine was racked off fine lees one last time, blended and fined, stabilised and filtered, prior to bottling in March 2008. Only 250 cases of this wine have been produced.

### Technical data

Alcohol:	12.5 %
Residual sugar:	dry
pH:	3.80
Titrateable acidity:	6.6 g/L

### Tasting notes

This attractive blend of Cabernet Franc and Syrah has aromas of red berries, mocha, spice, dried herbs and black pepper, with succulent fruit tannins and toasty oak flavours on the palate. The fine-grained tannins and acid balance lend the wine structure, while the fruit concentration gives it depth. A perfect accompaniment to red meat and rich game dishes, and particularly mushroom-based sauces.