



Spinyback 2006 Nelson Cabernet Franc/Syrah

Harvest

The 2006 vintage was unusual in that the season was shorter than expected due to a hot summer. Spring started off normally— nothing too dramatic – and importantly it didn't rain much during flowering so fruit set was at normal levels. The summer started early though, with some very hot days in December. The rest of the summer continued in that vein with very little rain leading to drought conditions here on the Plains and resulting in our earliest ever vintage with harvest starting 2-3 weeks ahead of the norm. Due to good crop levels and a warm season, this year's fruit has excellent concentration and flavours.

The blend of the Spinyback Cabernet Franc / Syrah is 72% Cabernet Franc and 28% Syrah. All grapes were grown on the stony free-draining soils of our Lansdowne Vineyard on the banks of the Waimea River. The grapes were harvested at physiological ripeness on the 22nd 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 a selected French yeast. They were 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 with the weight of the wine.

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 for 10 months. The wine was periodically racked and returned during this maturation time.

In March 2007, the wine was racked off fine lees and fined, stabilised and filtered prior to bottling in April 2007. Only 246 cases of this wine have been produced.

Technical data

Alcohol:	13.23 %
Residual sugar: dry	
pH:	3.79
Titrateable acidity:	4.95 g/L
Cases produced:	246 cases

Tasting Notes

This attractive blend of Cabernet Franc and Syrah has aromas of red berries, spice, dried herbs and black pepper, with succulent fruit tannins and toasty oak flavours on the palate. The fine-grained tannins give the wine structure, while the fruit concentration and higher pH give it depth and softness. A good accompaniment to a range of red meat and game dishes, plus the perfect wine for a barbeque.