

2019 PETIT FRERE



HARVEST PERIOD:

Hand harvested April 2nd - 25th, 2019

WINERY ARRIVAL:

Bunches arrived in small bins to ensure no berry damage, berries inspected over sorting table after destemming and gravity transferred to fermentation vats.

FERMENTATION:

Grape lots kept separate by variety, cold soak for 3 days then soft extraction of polyphenols during fermentation applying "pigeage" and slow pump overs.

COOPERAGES:

Barrels from five French coopers were selected based on tasting results over a 12-month period.

BARREL AGING:

100% French oak 12-14 months, 28% new and 72% one-year-old barrels.

VARIETIAL BLEND:

Merlot 57%, Cabernet Sauvignon 35%, Cabernet Franc 5% & Malbec 3%

APPELLATION:

Hawkes Bay

FINAL ANALYSIS:

Alcohol: 13.6%, T.A.: 5.81, pH: 3.80

BOTTLING DATE:

September 16, 2020

Egg white fined and filtered before bottling.

PRODUCTION:

100 cases or 1,200 bottles (750ml)

Excellent growing conditions in 2019, a great year for Cabernet Sauvignon, Merlot and Cabernet Franc. Longer summer than the previous years, with average day time temperatures and night-time temperatures but with more growing degree days continue to ripe the fruit to its full potential. After pressing, the juice was aged composedly in French oak which plays a vital role by supporting the concentrated fruit flavours and enhancing the power and elegance to the wine.

A pure fruited bouquet led by aromas of dark cherry and Doris plums, black berry and dark spices of toasty oak. Clove and vanilla, cassis and violets then stony soil scents. Complex and captivating. Fantastic on the palate with deep concentration of flavours. Fruit and oak are already harmonious, but the core of the wine is its youthful energy and power along with firm tannins and acidity requesting cellar time to find solace and harmony. Best drinking from 2021 through 2035+.

- Ludwig Vanneron & Chase Arquette