



CABERNET FRANC 2024

TASTING NOTE

Beautifully aromatic with vibrant mid-weight red fruits and background white pepper notes. The palate is generous with layers of blueberries, blackberries, brambles and spice. Delicious lingering flavours leave a long warm finish on the wine.

WINEMAKERS NOTE

The grapes were picked in April at the peak of ripeness and then promptly de-stemmed and transferred to open-top fermenters. A three day old-maceration period preceded inoculation for fermentation. Hand-plunging was carried out twice a day during the ten day primary fermentation maceration. After pressing, the young wine was drained into French barriques where it underwent malolactic fermentation and ageing. The wine was blended and bottled in October 2025.

THE VINEYARD

Our Brightwater vineyard lies about 15km from the coast and is nestled under the Richmond Ranges on the southern end of the Waimea Plains. The soil is a combination of rocks and river boulders, which is hard on farm equipment but vital for holding the warmth of Nelson's sun and ripening grapes. Low nutrient and water levels in the vineyard help to restrict plant vigour, producing fruit with lively, concentrated flavour. To further enhance aromatics, we remove leaves to allow light penetration and air movement around the fruiting zone.

WINE ANALYSIS

Vineyard: Seifried Brightwater vineyard
Date of Harvest: Early April 2024
pH of Wine: 3.58
T.A of Wine: 5.9g/L
Residual Sugar of Wine: dry <1g/L
Alcohol: 13.5%
Suitable for Vegetarian and Vegans: Yes

FOOD MATCH

Enjoy with hearty New York beef steak straight off the grill, or spicy moussaka.

