



SILENI

ESTATES

WINE THAT LOVES COMPANY

4.5 Stars – Sam Kim, New Zealand, 2016



"Red berry fruit aromas with sweet spice and florals, rich flavours of red currant and plum, beautifully balanced with a soft and silky finish. Designed for early drinking, enjoy with roast beef or a flavourful hard cheese."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

P: +64 6 879 8768 | E: info@sileni.co.nz

WWW.SILENI.CO.NZ





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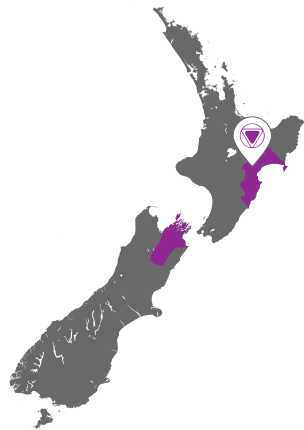
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

CABERNET FRANC 2014

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Hawke's Bay

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RANGE	<i>Cellar Selection</i>
VARIETY	Cabernet Franc
ALCOHOL	14.5%
pH	3.56
ACIDITY	5.9g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003819955
CASE BARCODE	9421003819962 (6 bottle case)
VINEYARD	The Cellar Selection Cabernet Franc is grown in the Bridge Pa Triangle sub-region of Hawke's Bay. Warm temperatures, coupled with free draining red metal gravels, provide the ideal conditions for growing Cabernet Franc.
WINEMAKING NOTES	Following harvest at optimum ripeness, the fruit was de-stemmed into a mixture of closed and open top fermenters. The open fermenter was gently hand-plunged, and the closed tanks rummaged, to extract colour and tannin from the skins, prior to post-ferment maceration. Inoculated with cultivated yeasts to promote fruit aromatics, the wine was also co-inoculated for malolactic fermentation during primary fermentation, which further enhances its fruit forwardness. The wine was racked to barrel and matured for nine months in 20% new French oak, 10% second fill.

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