



# SILENI

## ESTATES

WINE THAT LOVES COMPANY

- 4.5 STARS* – *Winestate, Australia, 2017*  
*4 STARS* – *Michael Cooper, New Zealand, 2016*  
*90 POINTS* – *Bob Campbell, New Zealand, 2016*



"Aromatic spice, blackcurrant and floral aromas, with ripe plum, spice and rich berry flavours. Smooth and velvety tannins and well balanced acidity. Serve with slow roast duck, rich tomato pasta or gourmet beef burgers."

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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.

### PACEMAKER CABERNET FRANC 2014

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Cabernet Franc
ALCOHOL	14.5%
pH	3.59
ACIDITY	6.0g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003817043
CASE BARCODE	9421003817050 (6 bottle case)
VINEYARD	The Pacemaker 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. Crops were thinned down to one bunch per shoot to provide ripe and concentrated fruit flavours.
WINEMAKING NOTES	Fruit for this reserve wine was de-stemmed into open top fermenters and gently hand plunged to extract colour and tannin from the skins, prior to post-ferment maceration. Primary fermentation took approximately seven days, the wine then stayed on skins for a further three weeks before pressing. It was then racked to barrel to complete malolactic fermentation and matured in these oak barriques (225L) for 14 months. 30% new oak (70% French, 30% American) and approximately 30% second fill.

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