



SILENI

ESTATES

WINE THAT LOVES COMPANY

4.5 STARS – Michael Cooper, New Zealand, 2016



"Dark brooding black fruits, rich floral spice, chocolate and liquorice notes, with spiced oak aromas. The palate is juicy and concentrated, with well-structured silky tannins and a lengthy finish. Enjoy with grilled beef, hearty pasta and hard cows milk cheese."

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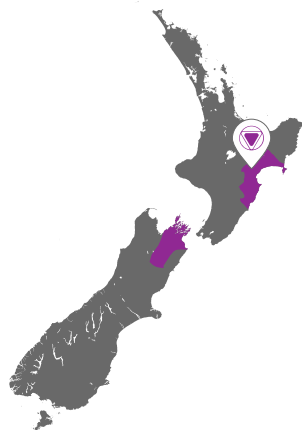
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction.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

RUBER 2014

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Cabernet Franc, Merlot, Syrah
ALCOHOL	15%
pH	3.6
ACIDITY	6.2g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421030211555
CASE BARCODE	9421030211562
VINEYARD	This multi-layered red is crafted from select parcels of reserve Syrah, Merlot and Cabernet Franc, 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 optimum ripeness. Crops were thinned down to one bunch per shoot to provide ripe and concentrated fruit flavours.
WINEMAKING NOTES	The grapes were fermented as individual varieties in two tonne open top fermenters, with hand plunging twice a day. Primary fermentation took around seven days, followed by a three week post maceration on skins. After pressing the wines were settled and racked to French oak barriques (225L) with a 40% new wood component. Here they completed malolactic fermentation and matured for 14 months before careful selection of the best blend of varieties for this vintage. The Sileni Ruber was then returned to second fill French barriques to mature for a further five months as a final blend.

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