



SILENI

ESTATES

WINE THAT LOVES COMPANY

4.5 STARS - Sam Kim, Wine Orbit 2018

4 STARS - Raymond Chan, Wine Reviews 2018



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Cellar Selection

**CABERNET FRANC
ROSÉ**

HAWKE'S BAY • WINE OF NEW ZEALAND

"Varietal berry and cherry aromas with perfumed notes. Vibrant flavours of red berries and spice on a fresh and lively palate with a long finish. Perfect with grilled salmon, cured meats or pan fried scallops."

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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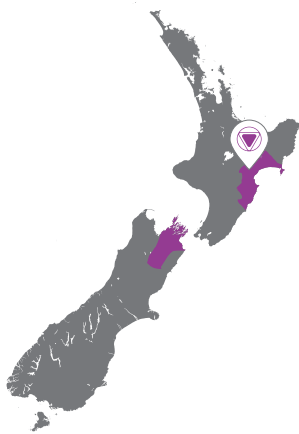
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WINE THAT LOVES COMPANY

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 ROSE 2018

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Hawke's Bay

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RANGE	<i>Cellar Selection</i>
VARIETY	Cabernet Franc
ALCOHOL	13.0%
pH	3.48
ACIDITY	5.0g/L
RESIDUAL SUGAR	3.0g/L
BOTTLE BARCODE	9421003814400
CASE BARCODE	9421003814417 (6 bottle case)
VINEYARD	The Cellar Selection Cabernet Franc Rose is sourced from parcels within the Bridge Pa Triangle sub-region of Hawke's Bay and from the Dartmoore Valley. The warmer Bridge Pa sites offer flavour concentration and palate richness, while cooler growing conditions in the Dartmoore provide intense floral and red fruit aromatics.
WINEMAKING NOTES	Cabernet Franc fruit is specifically grown for this wine, with grapes picked at optimal ripeness and then held in the press for several hours to gain the desired amount of colour and tannin, before being pressed to tank for clarification and fermentation. Different yeasts are used to provide complexity, with a cool fermentation to enhance aromatics. This wine is bottled early to retain its vibrant aromatics.

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