

# VINO FINO

Explore a World of Wine

## AMOISE CABERNET FRANC 2022



93

Original price was: \$42.99. ~~\$38.99~~ Current price is: \$38.99.



Product Code:	6229	Closure:	Cork
Country:	New Zealand	Unit:	Each
Region:	Hawkes Bay	Volume:	750ml
Style:	Red	Alcohol:	13.0%
Variety:	Cabernet Franc	Grape:	100% Cabernet Franc
		Natural:	Natural Wine



New Zealand Wide Delivery



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### TASTING NOTES

#### Winery notes (2022 Vintage)

"The Cabernet Franc is a dark, inky coloured wine with raspberry leaf aromas, brambles and blueberries. The flavours continue through to the medium bodied palate, finishing with satisfying crunchy acid. This is a gentle approach to Cab Franc, heavy on approachability and the refreshment scale.

The grapes are grown organically by my lovely growers Bridget & Miles at the TK Vineyard, in Bridge Pa, Hawke's Bay. The vines are 27 years old and I have 10 rows in total. Having allocated rows allows me to apply Biodynamic preparations to the soil and canopies during the growing season, as well as contributing to various vine work. No additions at any stage, including sulphur. The wine is unfiltered and unfined."

#### 93/100 David Walker Bell, WineFolio.co.nz, April 2024 (2022 Vintage)

"So often a blending component, I'm always happy to try a straight Cabernet Franc, when you can find one! The organic grapes for this one are grown on the TK vineyard (next door to Oak Estate) in the Bridge Pa Triangle sub-region of Hawke's Bay. A mid-depth of ruby purple in the glass, with aromas that sing of the varietal – blueberry, plum, raspberry and cranberry with moss, smoked sage and salted liquorice. A swoop of energy on entry to the palate – the pop of fruit has spritz and crunch on the tongue. My first thought is "I could have chilled this". Tannin is chalky and fine, but gives structure over the jazziness of the fruit and acidity. It settles, quickly, and savoury notes of leather, salami and olive emerge, deepening into a plush texture – smoothing and harmonising. A lot to take in with this one – but it is an interesting journey. "

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## CONTACT VINO FINO

Phone: 03 365 5134  
<https://vinofino.co.nz>

## OPEN HOURS

10am to 6pm - Monday to Friday  
10am to 5pm - Saturday  
*Closed Public Holidays*

## VISIT VINO FINO

188 Durham St South,  
Christchurch

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