



# Artisanal Collection

## Malbec/Merlot/Cabernet Sauvignon 2019 6x75cl

### Winemaker Notes

This is a very deeply coloured wine as you would expect from a Malbec based wine. It displays rich plummy, jammy Gimblett Gravels fruit on the nose with hints of tobacco and dried herbs. On the palate it is a medley of power and concentration from Malbec and Cabernet Sauvignon allied with softer Merlot tannins.

### Vineyard

These deep stony soils deposited by the Ngaruroro River have excellent drainage and low vigour and are ideally suited to the production of high quality red wine. Our vineyard sites are close planted with low yields per vine to maximise quality. The 2019 harvest conditions were ideal and the vintage is highly regarded.

### Winemaking

The individual vineyard and varietal parcels were harvested separately and fermented with wild yeast in our open topped concrete fermenters. Hand plunging was employed to gently extract colour and tannin. After a period of post fermentation maceration the individual parcels were pressed to french oak barrels and aged in cool cellars for 18 months, before blending in November 2020. This is Esk Valley's first Malbec based wine from our Gimblett Gravels vineyards.

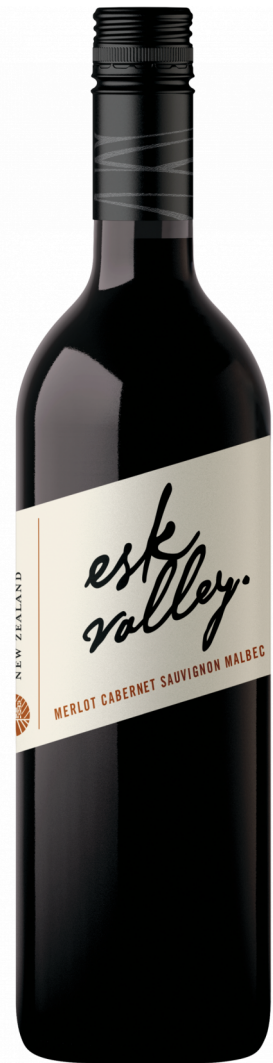
### Vintage

The 2019 harvest conditions were ideal and the vintage is highly regarded.

### Food match

Grilled and Roasted Red Meats

Delicious with braised red meats, slow roasted vegetables or wild mushrooms



### Grapes

43% Malbec  
40% Merlot  
17% Cabernet Sauvignon

### Region/Appellation

Gimblett Gravels,  
Hawkes Bay

### Alcohol by volume

14.00%

### Residual Sugar

less than 1 g/l

### pH

3.73

### Total Acidity

5.65 g/l

### Drinking Window

2024 - 2031

### Tasting Guide



### Tasting note printed

19/09/2024