Merlot/Cabernet Sauvignon/Malbec 2019 6x75cl

Winemaker Notes

This is a rich and full-bodied Gimblett Gravels blend. Densely coloured, it has a bouquet of dark cherry, blackberry, dried herbs and cedar from barrel maturation. It is soft and generous in nature and can be enjoyed as a youthful wine, but possesses sufficient tannin to age gracefully for many years.

Vineyard

Careful fruit selection combined with quality vineyards - typified by free draining, infertile, gravelly soils and low yields - allowed us to harvest bunches exhibiting purity, ripeness, and fine tannin.

Winemaking

The individual vineyard and varietal parcels were destemmed to our concrete and stainless steel fermenters and allowed to ferment with wild yeast. Once 0 the ferments were hand plunged or gently pumped over to extract tannin and colour from the skins. After a period of maceration on skins the new wines were pressed to barrel and tank for malolactic fermentation. The individual parcels were aged separately in French oak barriques for 12 months before blending and bottling in December 2020.

Vintage

A mild spring and warm start gave the vineyards a good start and meant that careful management in the vineyard was needed for shoots & canopies. Changeable weather over the harvesting window gave us a challenge but with judicious picking decisions the crops came in clean and well balanced.

Food match

Grilled and Roasted Red Meats

Enjoy with red meat and game dishes

Grapes
47% Merlot
38% Cabernet Sauvignon
15% Malbec

Region/Appellation
Hawkes Bay

Alcohol by volume
14.00%

Residual Sugar
0.91 g/l

pH
3.71

Total Acidity
5.47 g/l

Drinking Window
2024 - 2025

Tasting Guide

1	2	3	4	5	6	7	8

Dry — Medium — Sweet

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