

Grapes  
49% Merlot  
45% Cabernet Sauvignon  
6% Malbec

Region/Appellation  
Hawkes Bay

Alcohol by volume  
13.00%

Residual Sugar  
2.23 g/l

pH  
3.7

Total Acidity  
5.38 g/l

Drinking Window  
2024 - 2026

Tasting Guide  
A B **C** D E  
Light Medium Full

Tasting note printed  
27/07/2024

# Private Bin Merlot/Cabernet Sauvignon 2020 6x75cl

## Winemaker Notes

This blend of Merlot, Malbec and Cabernet Sauvignon has fragrant aromas and flavours of cassis, red fruits and dried herbs. A rich mouthfeel balanced with supple tannins leads to a deliciously smooth finish.

## Vineyard

An array of soil profiles including free draining alluvial gravels, combined with high sunshine hours make Hawkes Bay New Zealand's 'home' to the French Bordeaux varieties Merlot, Malbec and Cabernet Sauvignon.

## Winemaking

100% crushed and destemmed to fermentation vessels. Inoculated with several strains of yeast and aerated throughout fermentation, peaking in temperature at 28-30°C. Pressed off skins and aged in tank and barrel for 12 months before blending and bottling.

## Vintage

The Hawkes Bay 2020 vintage followed an incredible summer, reds in particular enjoyed superb conditions for ripening.

## Food match

Grilled and Roasted Red Meats

A great pairing with all red meats, most cheeses, and Mediterranean inspired cuisine.

