

ARTISANAL COLLECTION

GIMBLETT GRAVELS, HAWKES BAY GRENACHE 2021

*esk
valley.*

SEASON & VITICULTURE

Planted in the deep stony soils of the Gimblett Gravels, these vines are evidence of Grenache's potential in Hawkes Bay. Planted as an experiment in 1996 these 2,600 vines occupy 0.84 hectare in the Ngakirikiri Vineyard. The 2021 harvest is highly regarded and allowed us to pick our Grenache late in the season in perfect condition. Low yields and attention to detail in the vineyard are essential to the success of this variety.

VINEYARD & WINEMAKING

The fruit was picked at 24.9 brix on the 28th March 2021. It was destemmed on arrival at the winery and transferred to an open topped tank for fermentation. Colour and tannin extraction was conducted gently with hand plunging before being pressed to barrel for malo-lactic fermentation and subsequent ageing. The wine was assembled in tank in May 2022 and bottled in June 2022.

TASTING NOTE

This is New Zealand's only bottling of Grenache. From a small parcel of vines of just 0.84 hectares, this rare wine showcases the suitability of this variety to the warmest of Hawkes Bay sites. Light in colour but big on personality this is a heady and satisfying wine. With aromas and flavours of dried rose petal, red berries, liquorice and a faint herbal note, it is a full bodied, exotic wine.

IDEAL DRINKING

2022 - 2027

WINEMAKING DETAIL

VARIETIES: 100% Grenache

FERMENTATION VESSEL: Open topped concrete fermenter

BARREL TYPE: Large format french oak

12 months in french oak barriques

FINING: Egg white

ALCOHOL: 14.5%

PH: 3.86

TOTAL ACIDITY: 6.21

RESIDUAL SUGAR:

