

ARTISANAL COLLECTION

GIMBLETT GRAVELS, HAWKES BAY TEMPRANILLO 2021

*esk
valley.*

SEASON & VITICULTURE

This wine is sourced from a single 0.6 hectare block of Tempranillo in the Te Awa Vineyard, planted in 2008. This is a rare variety in New Zealand but seems well suited to the stony soils of the Gimblett Gravels. It is an early ripening thick skinned variety which produces wine of rich colour and abundant tannins. Intensive viticultural practices including hand leaf plucking and fruit thinning are employed in the pursuit of quality.

VINEYARD & WINEMAKING

This fruit was harvested at a ripe 23.9 brix on the 29th March. Upon arrival at the winery the fruit was de-stemmed and transferred to a single open topped vessel for fermentation. Post ferment and a period of maceration to soften the tannins, the wine was run to barrel for maturation. A mix of French and USA oak barriques were utilised to replicate the style of Rioja. The wine was aged 12 months in barrel, before being blended, lightly fined with egg whites and bottled June 2022.

TASTING NOTE

This is rich and robust wine. It pours a deep dense red, showcasing dark berry aromas, with a hint of vanilla from the inclusion of a new USA oak barriques, in the style of Rioja. Flavours of liquorice and black fruits, compliment the rich and full bodied palate. An exciting addition to our Artisanal collection of wines.

IDEAL DRINKING

2022 - 2030

WINEMAKING DETAIL

VARIETIES: 100% Tempranillo

FERMENTATION VESSEL: FINING: Egg white

ALCOHOL: 13.5%

PH: 3.93

TOTAL ACIDITY: 5.76 g/L

RESIDUAL SUGAR: less than 1.0 g/L

