# ESK VALLEY 'HEIPIPI' THE TERRACES

## HAWKES BAY 2018

The Terraces Vineyard is perched on the steep north-west orientated hillside above the old Esk Valley winery site near Bay View in the North of Hawkes Bay. This sunny, sheltered site was originally planted in the 1940s and re-established with its current plantings in 1989. It occupies approximately one hectare and is planted with Malbec, Merlot and Cabernet Franc which is harvested and fermented together as a field blend. The soils are complex with low fertility, containing layers of seashell and limestone, interspersed with clay and volcanic ash. The vines are spur-pruned, thinned to one bunch per shoot and hand harvested.

#### VINEYARD DESCRIPTION

The individual plots of Malbec, Merlot and Cabernet Franc were harvested on the 20th of April and processed together as a field blend, as they have since 2001. The grapes were hand harvested, sorted and destemmed to a single concrete vat for fermentation with wild yeast. Hand plunging was employed for cap management and the finished wine aged in French oak barriques (50% new) for 18 months before being bottled without filtration.

### WINEMAKER'S COMMENT

This is a handcrafted wine with much effort made to produce a wine of elegance that is a true expression of its site.

The wine is deeply coloured and full of primary black fruits, including cherry and blackberry. As a young wine, cedar notes complement the fruit, but with time, complexity and vineyard nuances will predominate. This wine has been sealed with a screw cap to guarantee the quality of each bottle and offer even greater cellaring potential

#### TECHNICAL DETAILS

VARIETIES: Malbec 43% Merlot 38% Cabernet Franc 19%

ALCOHOL: 14.0% PH: 3.75

TOTAL ACIDITY: 5.85 g/L RESIDUAL SUGAR: < 1 g/L

FRUIT HANDLING: Manually sorted

FERMENTATION: Wild

FERMENTATION VESSEL: Concrete open topped fermenter BARREL TYPE: 225 litre french oak barriques. 50% new MATURATION: 18 months in barrel, racked 4 monthly

followed by 4 months in tank pre-bottling.

MALOLACTIC: In barrel FINING: Egg whites FILTRATION: Unfiltered BOTTLED: May 2020

CELLARING POTENTIAL: 15+ years

BEST ENJOYED: 2028 - 2035

