

## ARTISANAL COLLECTION

GIMBLETT GRAVELS, HAWKES BAY

MALBEC CABERNET SAUVIGNON MERLOT 2020

*esk  
valley.*

### SEASON & VITICULTURE

The fruit for this wine was grown within the confines of the renown Gimblett Gravels Wine Growing District. These deep stony soils deposited by the Ngaruroro River have excellent drainage and low vigour and are ideally suited to the production of high quality red wine. Our vineyard sites are close planted with low yields per vine to maximise quality. The 2020 harvest conditions were ideal and the vintage is highly regarded.

### VINEYARD & WINEMAKING

The individual vineyard and varietal parcels were harvested separately and fermented with wild yeast in our open topped concrete fermenters. Hand plunging was employed to gently extract colour and tannin. After a period of post fermentation maceration the individual parcels were pressed to french oak barrels and aged in cool cellars for 18 months, before blending in January 2022.

### TASTING NOTE

This is a very deeply coloured wine as you would expect from a Malbec based wine. It displays rich plummy, jammy Gimblett Gravels fruit on the nose with hints of tobacco and dried herbs. On the palate it is a medley of power and concentration from Malbec and Cabernet Sauvignon allied with softer Merlot tannins. This is a full bodied and complex wine, and an ideal accompaniment to red meat dishes

### IDEAL DRINKING

2022 - 2032

### WINEMAKING DETAIL

**SUBREGIONS:** Gimblett Gravels, Hawkes Bay

**VARIETIES:** Malbec 55% Cabernet Sauvignon 28% Merlot 17%

**FERMENTATION VESSEL:** Open topped concrete

**BARREL TYPE:** 225 litre French oak barriques - 15% new

**MATURATION:** 18 months in barrel

**FINING:** Egg whites

**ALCOHOL:** 14.0%

**PH:** 3.69

**TOTAL ACIDITY:** 5.42 g/L

**RESIDUAL SUGAR:** 0.2 g/L

