

**GIMBLETT GRAVELS,
HAWKE'S BAY**

**ARTISANAL MALBEC
CABERNET SAUVIGNON
MERLOT 2022**

VINEYARD DESCRIPTION

The fruit for this wine was grown predominantly on the Ngakirikiri vineyard in the heart of the renowned 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. The vineyards are meticulously managed to deliver high quality fruit for age worthy red wines.

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 ferment maceration the individual parcels were pressed to French oak barrels and aged in cool cellars for 20 months before being blended and rested in tank for a further 5 months before bottling in May 2024.

WINEMAKERS COMMENT

This Malbec led blend displays dark colour and seductive fruit with complexing Christmas cake spice notes. On the palate it is a medley of rich fruit flavours and dried herbs supported by a generous mouthfeel and age-worthy tannins. This is a full bodied and complex wine, and an ideal accompaniment to red meat dishes.

IDEAL DRINKING

2025-2035

TECHNICAL DETAILS

REGION: Gimblett Gravels

VARIETIES: 39% Malbec, 32% Cabernet Sauvignon, 29% Merlot

OAK USE: 225 litre French oak barriques, 30% new

ALCOHOL: 13.5% **PH:** 3.79

TOTAL ACIDITY: 5.7 **RESIDUAL SUGAR-**

g/l : 1.0 g/l

*esk
valley.*

