



HAWKE'S BAY

MERLOT CABERNET SAUVIGNON MALBEC 2023

VINEYARD DESCRIPTION

This wine was blended from grapes grown within the renowned Gimblett Gravels Winegrowing District. These deep stony soils have excellent drainage and low vigour, ideal for the production of high-quality red wine. Our vineyard sites are close planted and yields per vine are kept low to maximise quality. The cooler 2023 vintage had early weather challenges in Hawkes Bay however the later ripening red varieties held on to enjoy a warm settled Autumn which has resulted in a wine with vitality, plushness, and easy drinkability.

WINEMAKING

The individual vineyard and varietal parcels were destemmed to our concrete and stainless steel fermenters and allowed to ferment with wild yeast. Once active the ferments were hand plunged or gently pumped over to extract tannin and colour from the skins. After a period of maceration on skins the new wines were pressed to barrel and tank for malolactic fermentation and subsequent ageing. The wine was blended and bottled in May 2024.

WINEMAKERS COMMENT

This is a smooth and fruit orientated Gimblett Gravels blend. Vibrant purple in colour, it has a bouquet of dark berries and christmas cake spice, with subtle hints of pencil shavings from a period of barrel maturation. With vibrant fruit flavours, this wine is soft and generous in nature and can be enjoyed either as a youthful wine or with several years of cellaring to gain complexity.

FOOD MATCH

Red meat and game, rich umami vegetarian dishes including tomato based dishes.

IDEAL DRINKING

2024-2033

TECHNICAL DETAILS

REGION: Gimblett Gravels

VARIETIES: 50% Merlot, 26% Cabernet Sauvignon, 24% Malbec

ALCOHOL: 13.5%

PH: 3.78

TOTAL ACIDITY: 5.8 g/l

RESIDUAL SUGAR: 2.8 g/l

