



HAWKE'S BAY

MERLOT CABERNET SAUVIGNON MALBEC 2024

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. 2024 was an excellent vintage in Hawke's Bay with a warm summer and naturally low yields in the vineyards producing wine that is generous and plush with easy drinkability.

WINEMAKING

The individual vineyard and varietal parcels were destemmed to our concrete and stainless steel fermenters for fermentation. 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. After 12 months of maturation, the wine was blended and bottled.

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

Try with Red meat and game, or with baked Mediterranean vegetable dishes.

IDEAL DRINKING

2025-2035

TECHNICAL DETAILS

REGION: Gimblett Gravels

VARIETIES: 78% Merlot, 12% Cabernet Sauvignon, 10% Malbec

ALCOHOL: 14.0%

PH: 3.72

TOTAL ACIDITY: 5.6 g/l

RESIDUAL SUGAR: 1.1 g/l

