



Artisanal Collection

Malbec/Merlot/Cabernet Sauvignon 2019 6x75cl

Winemaker Notes

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.

Vineyard

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 2019 harvest conditions were ideal and the vintage is highly regarded.

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 November 2020. This is Esk Valley's first Malbec based wine from our Gimblett Gravels vineyards.

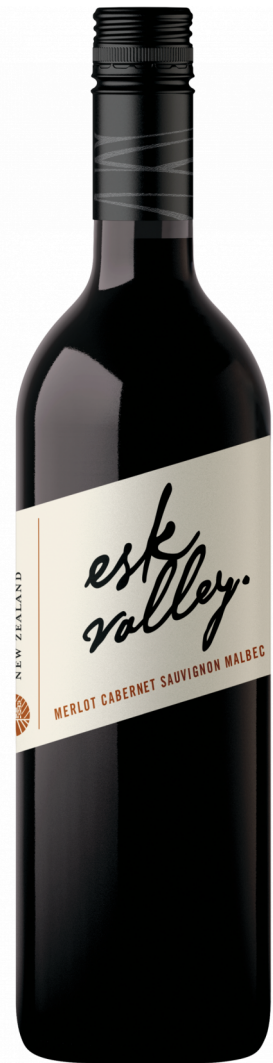
Vintage

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Food match

Grilled and Roasted Red Meats

Delicious with braised red meats, slow roasted vegetables or wild mushrooms



Grapes

43% Malbec
40% Merlot
17% Cabernet Sauvignon

Region/Appellation

Gimblett Gravels,
Hawkes Bay

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.73

Total Acidity

5.65 g/l

Drinking Window

2024 - 2031

Tasting Guide

A B C **D** E
Light Medium Full

Tasting note printed

26/11/2024