



# Merlot/Cabernet Sauvignon/Malbec 2020 6x75cl

## Winemaker Notes

This is a rich and full-bodied Gimblett Gravels blend. Densely coloured, it has a bouquet of dark cherry, blackberry, dried herbs and cedar from barrel maturation. It is soft and generous in nature and can be enjoyed as a youthful wine, but possesses sufficient tannin to age gracefully for many years.

## Vineyard

Careful fruit selection combined with quality vineyards - typified by free draining, infertile, gravelly soils and low yields - allowed us to harvest bunches exhibiting purity, ripeness, and fine tannin.

## Winemaking

The individual vineyard and varietal parcels were destemmed to our concrete and stainless steel fermenters and allowed to ferment with wild yeast. Once 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. The individual parcels were aged separately in French oak barriques for 12 months before blending and bottling in December 2020.

## Food match

Grilled and Roasted Red Meats

Enjoy with red meat and game dishes



## Grapes

60% Cabernet Sauvignon  
27% Merlot  
13% Malbec

## Region/Appellation

Hawkes Bay

## Alcohol by volume

13.50%

## Residual Sugar

less than 1 g/l

## pH

3.71

## Total Acidity

5.5 g/l

## Drinking Window

2024 - 2030

## Tasting Guide



## Tasting note printed

05/02/2025