



Merlot/Cabernet Sauvignon/Malbec 2021 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.

Vintage

The 2021 vintage was warm and dry and will be remembered fondly for the quality of grapes harvested.

Food match

Grilled and Roasted Red Meats

Enjoy with red meat and game dishes



Grapes

59% Merlot
23% Cabernet Sauvignon
18% Malbec

Region/Appellation

Hawkes Bay

Alcohol by volume

14.00%

Residual Sugar

less than 1 g/l

pH

3.67

Total Acidity

5.74 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

25/11/2024