



Merlot/Cabernet Sauvignon/Malbec 2022

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 done 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

It was a challenging vintage to navigate in Hawkes Bay and Gisborne with frequent rain through February and March. The summer started hot, with very settled weather around the Christmas period before the wetter late summer arrived. The fruit was often picked at relatively low sugar levels however the hot summer delivered excellent flavour ripeness. The aromatic wines look very good, particularly Rose and Albarino. Chardonnay is also presenting well, and the higher natural acidity has seen us employ more Malolactic fermentation resulting in a more elegant style than is typical. Reds have come through ferment well and have shown the benefit of growing grapes on the free draining Gimblett Gravels, particularly in a wet vintage. Syrah from Twyford Gravels and Malbec from Omahu Gravels are highlights from this vintage.

Food match

Grilled and Roasted Red Meats

Enjoy with red meat and game dishes



Grapes

61% Merlot
22% Cabernet Sauvignon
17% Malbec

Region/Appellation

Hawkes Bay

Alcohol by volume

13.00%

Residual Sugar

1.2 g/l

pH

3.75

Total Acidity

5.3 g/l

Drinking Window

2024 - 2027

Tasting Guide



Tasting note printed

05/07/2024