



2014 I X Magnum IXI50cl

Winemaker Notes

This is a handcrafted wine with much effort made to produce a wine that is a true expression of its site. The wine is deeply coloured and full of primary black fruits, including cherry and blackberry. As a young wine, French oak notes complement the fruit, but with time, complexity and vineyard nuances will predominate. This wine has been sealed with a screw cap to guarantee the quality of each bottle and offer even greater cellaring potential.

Vineyard

The Terraces Vineyard is perched on the steep, North West facing slope above the old Esk Valley winery near Bay View in the North of Hawkes Bay. This sunny, sheltered site was originally planted in the 1940s and then re-established with its current plantings in 1989. It occupies approximately one hectare and is planted with Malbec, Merlot and Cabernet Franc which are harvested and fermented together as a true expression of the vineyard. The soils are complex with low fertility, containing layers of seashell and limestone, interspersed with clay and volcanic ash. The vines are spur-pruned, thinned to one bunch per shoot and hand harvested.

Winemaking

This wine is a true vineyard blend with the individual plots of Malbec, Merlot and Cabernet Franc being harvested and fermented together. The grapes were hand harvested, sorted and destemmed to a 70-year-old concrete vat for fermentation. Hand plunging was employed for cap management. The finished wine was aged in new French oak barriques for 18 months and given a light egg white fining prior to bottling

Vintage

Excellent weather conditions from late March through to April meant that the grapes achieved physiological ripeness and were picked at the optimum time. Dry conditions and cool nights throughout harvest resulted in low yielding crops showing great concentration and freshness.

Food match

Grilled and Roasted Red Meats

An ideal accompaniment to meat and game dishes.



Grapes

46% Malbec
31% Merlot
23% Cabernet Franc

Region/Appellation

Hawkes Bay

Alcohol by volume

14.50%

Residual Sugar

0.22 g/l

pH

3.7

Total Acidity

5.8 g/l

Drinking Window

2024 - 2031

Tasting Guide

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

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