

Grapes

63% Cabernet Sauvignon
37% Merlot

Region/Appellation

Hawkes Bay

Alcohol by volume

13.5%

Residual Sugar

0.29 g/l

pH

3.67

Total Acidity

6.4 g/l

Drinking Window

2025 - 2029

Tasting Guide



Tasting note printed

20/04/2025

Reserve Cabernet Sauvignon/Merlot 2019 6x75cl

Winemaker Notes

This densely coloured wine shows lovely aromatics with layers of red and black plum, mingling with cassis, smoky roast coffee bean, dried thyme and complex cedary spice nuances. The palate is soft yet concentrated, with wonderfully fine-grained tannins and integrated oak. While approachable in its youth, this wine will benefit and gain additional complexity from careful cellaring over the next 10-15 years.

Vineyard

The fruit for this wine was grown entirely on the gravelly soils of the Gimblett Gravels growing region in Hawkes Bay. Our different vineyards contribute small parcels of exceptional fruit, each with their own unique characteristics. The free draining soils of these sites help ensure balanced fruit and canopy growth which is essential for ripe flavours and tannin development. Yields are cropped low allowing vines to produce fruit that is richly concentrated in colour, flavour and structure.

Winemaking

After destemming, crushing and extended time on skins the grapes were fermented in stainless steel using aromatic and textural yeast strains. The wine was then transferred to new French Oak barrels (M + toast) for 16 months ageing.

Vintage

Rare to see are harvests which are considered equally as good for whites and reds alike, but that was the case in 2019. In a year with such high quality fruit in abundance, Winemakers were in a position of increasing the ratio of hand-picking and whole bunch pressing, followed by natural/wild fermentation to yield the best results. Arguably the highlight of Hawkes Bay was the quality of the Merlot, which according to Nick Picone Chief Winemaker, is potentially the greatest he has seen across the region in 23 vintages! Exceptional Syrah and Cabernet Sauvignon wines are also on the cards, the hallmark of the reds is their intensely deep colour, ripe tannin and intense fragrance.

Food match

One to pair with a rare cut of roast beef.

