



2006 SV HAWKES BAY CABERNET SAUVIGNON / MERLOT 'GIMBLETT GRAVELS'

Winemakers Notes

Our 2006 SV Cabernet Sauvignon Merlot has been assembled from two different parcels of fruit harvested from our Omaha Road Vineyard on the Gimblett Gravels. The final assemblage is 52% Cabernet Sauvignon, 48% Merlot. The two parcels were handled separately and run off to oak for aging. Total time in barrel was around 13 months. A period of further aging in tank followed. Vintage 2006 was stunning on 'The Gravels' and the fruit was in delightful condition. Vinification followed a very traditional Bordeaux model and this has allowed the terroir to shine through.

Analysis

Alc 13% **Acid** 5.6g/L **Res Sugar** 2.5g/L **pH** 3.65

Tasting Notes

Colour: A beautiful deep purple/red, with a dark core and bright, flashing rim.
Bouquet: Very Bordeaux like (Left Bank that is!) with a lovely mix of primary fruit and subtle oak.
Palate: Not a massively full-bodied wine, but a wine with great balance, fineness and finesse. The tannins are soft and round and there is just enough fruit sweetness to give the wine real length and focus.

Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

Food Matches

This medium bodied, dry red wine is a perfect match for red meats and pasta dishes. Serve at room temperature.

Suggested wine list description

A medium bodied wine full of sweet dark berry fruits. Subtle oak and soft tannins are well balanced rounding out to a smooth and lingering finish.

Independent Reviewer's Comment

From the Gimblett Gravels district, the wine displays ripe red/black plum, cassis and subtle spicy oak characters on the nose. The palate is medium-bodied, well fruited and refreshing with fine, chalky tannins providing a nicely drying finish. A well integrated red with a firm, lingering finish. At its best: now to 2012.

Awards

4 Stars – Wine Orbit