



2007 SV HAWKES BAY CABERNET SAUVIGNON 'GIMBLETT GRAVELS'

Winemakers Notes

Our 2007 SV Cabernet Sauvignon is a single parcel of fruit harvested from our Omahu Road Vineyard on the Gimblett Gravels. Post fermentation the wine was pressed to Bordelaise oak for aging. Total time in barrel was around 12 months, and this was followed by around 18 months in tank. Vintage 2007 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 13.5% **Acid** 5.9g/L **Res Sugar** 3.5g/L **pH** 3.66

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

"Varietally true and expressive, this excellent Cabernet Sauvignon displays cassis, dried herb and game characters with a hint of earthy tones on the nose. The medium-full-bodied palate is ripe and well textured with firm, chalky tannins providing the classic Cabernet firm finish." SK

Awards

Silver Medal – Spiegelau International Wine Competition 2011

Silver Medal - Bragato Wine Awards August 2010

Silver Medal – NZ International Wine Show 2010

Four Stars & Best Buy – Cuisine Magazine August 2010

Four ½ Stars – Wine Orbit 2010