



2010 SV HAWKES BAY CABERNET SAUVIGNON / MALBEC 'GRAVELS AND METALS'

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SWE22EF392DF

Winemakers Notes

Our 2010 SV Cabernet Sauvignon Malbec is based on two different parcels of fruit. The Cabernet Sauvignon is harvested from our Omahu Road Vineyard on the Gimblett Gravels and the Malbec is from our block on the Red Metals. The final assemblage is around $\frac{2}{3}$ Cabernet Sauvignon, and $\frac{1}{3}$ Malbec. The two parcels were handled separately and run off to seasoned oak for aging. Total time in barrel was around 12 months. Vintage 2010 was stunning in Hawkes Bay 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** 6.4g/L **Res Sugar** 3g/L **pH** 3.66

Tasting Notes

Colour: A beautiful deep purple/red, with a dark core and bright, flashing rim.

Bouquet: A delightful mix of dark fruits – cassis and that hard to describe wild berry character that Malbec brings to the assemblage.

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.

Awards