

2010 SV HAWKES BAY CABERNET SAUVIGNON / MERLOT

'GIMBLETT GRAVELS'

REGISTRATION NUMBER: SW4FB49D9C59

Winemakers Notes

Our 2010 SV Cabernet Sauvignon Merlot has been assembled from two different parcels of fruit harvested from our Omahu Road Vineyard on the Gimblett Gravels. The final assemblage is 55% Cabernet Sauvignon, 45% Merlot. The two parcels were handled separately and run off to oak for aging. Total time in barrel was around 12 months. Overall the assemblage contains 45% new oak. Vintage 2010 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** 5.6g/L **Res Sugar** 3g/L **pH** 3.69

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 classy

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

"Youthful and gentle on the nose showing blueberry, dark plum and floral and a hint of spicy oak characters. The palate is juicy and finely textured with lovely flow, finishing elegantly firm. A well balanced and poised wine that will develop beautifully over the next few years." SK

Awards

Silver Medal – Royal Easter Show Wine Awards 2013 4 ½ Stars - Wine Orbit March 2012