



2010 SV HAWKES BAY MALBEC

'SAINT JOHN'

REGISTRATION NUMBER: SW9838877DCE

Winemakers Notes

Our first ever SV Malbec comes from fruit grown on our Red Metals Vineyard. Before we bought the property it was owned by a gentlemen by the name of St John Yorke (note however that St John is pronounced SIN-jin). Vintage 2010 was a cracker in Hawkes Bay and our Malbec was in glorious condition at harvest. It was trucked to Auckland for vinification and barrel aged for a year. It was been bottled without fining.

Analysis

Alc 13.5 % **Acid** 6.2 g/L **Res Sugar** 4g/L **pH** 3.69

Tasting Notes

Colour: Incredible colour! Saturated black core, running to a deep purple rim.
Bouquet: Typical Malbec with masses of wild black fruits coupled with savoury hints and deliciously subtle oak.
Palate: At bottling this wine was full of youthful vitality. Firm yet fine-grained tannins balanced by loads of juicy black fruit in the mid palate.

Cellaring

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

Food Matches

Rounded tannins and ripe berry flavours make this wine a great accompaniment to many meat dishes such as lamb, venison, beef and game. Many rich sauces go well with this wine, as will roast garlic and vegetables.

Independent Reviewer's Comment

"Deep and youthful in colour, with sweet-oak aromas, the 2010 vintage is a 'serious' yet delicious red with layers of blackcurrant, plum, spice and coffee flavours. Combining power and elegance, it's a stylish wine, dense and age-worthy, with obvious potential; open mid-2012+." MC

Suggested wine list description

Masses of wild black fruits coupled with savoury hints and deliciously spicy oak.

Awards

5 Stars – Michael Cooper's Buyer's Guide 2012

Trophy & Gold Medal – Royal Easter Show Wine Awards 2012