



2011 SV HAWKES BAY CABERNET SAUVIGNON 'GRAVELS AND METALS'

Sustainable Wine NZ Registration Number: SW4AF4F4C224

Winemakers Notes

Our 2011 SV Cabernet Sauvignon is based on a single parcel of fruit harvested from our Omaha Road Vineyard on the Gimblett Gravels. Post fermentation the wine was pressed to one year old Bordelaise oak for aging. Total time in barrel was around 12 months, and this was followed by around 5 months in tank. A small amount (10%) of Malbec from our Red Metals vineyard was blended into the wine pre-bottling. Vintage 2011 was difficult in Hawkes Bay, but an 'Indian Summer' allowed us to harvest excellent fruit from our Gimblett Gavel vineyard. 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** 3.7g/L **pH** 3.62

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.

Awards

Gold Medal – Bragato Wine Awards 2013

Four Stars/Top 3 Cabernet Sauvignon – Cuisine Magazine September 2013

Four Stars – Winestate Magazine 2013