



2011 SV HAWKES BAY MALBEC

'SAINT JOHN'

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW749D6EE9A6

Winemakers Notes

Our second 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 2011 was challenging in Hawkes Bay but our Malbec was in glorious condition at harvest. It was trucked to Auckland for vinification and barrel aged for thirteen months. It has been bottled without fining.

Analysis

Alc 13.5 %

Acid 6.4 g/L

Res Sugar 3.5g/L

pH 3.56

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.

Suggested wine list description

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

Independent Reviewer's Comment

"This deeply coloured malbec displays characters true to the malbec grape variety. Dark fruit, spice, talc and sasparilla (similar to root beer) aromas give interest on the nose, and the palate is solidly built, with sustained ripe flavours, good depth, and dry tannins in support."

Cuisine Magazine Sept 2013

Awards

Gold Medal – Hawkes Bay Wine Awards 2014

Top Speciality Red/Four Stars – Cuisine September 2013

Silver Medal – Bragato Wine Awards 2013