



2013 SV HAWKES BAY CABERNET SAUVIGNON / MERLOT 'GIMBLETT GRAVELS'

SUSTAINABLE WINE NZ REGISTRATION NUMBER:

Winemakers Notes

Our 2013 SV Cabernet Sauvignon Merlot has been assembled from two different parcels of fruit harvested from our Omahu Road Vineyard on the Gimblett Gravels along with a dash of Malbec from our Red Metals Vineyard. The final assemblage is 73% Cabernet Sauvignon, 25% Merlot and 2% Malbec. The parcels were handled separately and run off to oak for aging. Total time in barrel was around 12 months. Only a small amount of new oak was used. Vintage 2013 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 14% Acid 6.9g/L Res Sugar 3g/L pH 3.51

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, yet 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 well 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

“