

‘GIMBLETT GRAVELS’

2014 SV HAWKES BAY CABERNET SAUVIGNON

Sustainable Wine NZ Registration Number: SW32EEFB375

Winemakers Notes

Harvested in beautiful condition on Friday 4 April, (just before a huge dump of rain) and trucked overnight to Auckland. Two weeks on skins was followed by MLF in tank. The wine went off to a mixture of new and seasoned French oak in September 2014. The wine received two rackings before coming out of oak in July 2015. The wine then stayed in tank before being bottled on 31 May and 1 June 2016.

Analysis

Alc 13% **Acid** 6.6 g/L **Res Sugar** 4 g/L **pH** 3.57

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 cassis and blackcurrant 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.

Independent Reviewer’s Comment

“Attractive Gimblett Gravels cabernet sauvignon showing typical bright cedar, cassis and subtle herb varietal flavours. A structure of fine tannins suggests cellaring potential, although the wine is fairly accessible now. Good value at this (\$27.95) price.” Bob Campbell.

Awards

91 Points/4 Stars – The Real Review June 2017

Silver Medal – Air NZ Wine Awards 2016