

‘GIMBLETT GRAVELS’

2015 SELECT VINEYARDS HAWKES BAY MERLOT MALBEC

REGISTRATION NUMBER: NZW4C4798797

Winemakers Notes

Merlot and Malbec both performed with real distinction in Hawkes Bay in 2015. Both Gimblett Gravels parcels were harvested on 8th April and were trucked overnight to Auckland. Post ferment and MLF the wines went off to oak. The Merlot came out of barrel in September 2016 and the Malbec in October 2016. The final assemblage is 57% Merlot and 43% Malbec. There is some new, French, oak in the wine, but not a huge amount. The wine was bottled on 15th and 16th February 2017.

Analysis

Alc 13.5% **Acid** 6.0g/L **Res Sugar** 2g/L **pH** 3.65

Tasting Notes

Colour: The colours of the 2015 Hawkes Bay wines are superb. A deep core runs out to a bright purple rim.

Bouquet: The Merlot provides lovely black doris plum aromas and the Malbec adds delicious ‘wild berry’ undertones.

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

“Stillness and depth mark the fruit presence, which resonates with dark plum and an endearing herbal twist. Soft ripe tannins provide direction and flow” Cuisine.

Awards

Top 5, 4½ Stars & Best Buy, Cuisine Magazine July 2018

5 Stars, Raymond Chan Wine Reviews Sept 2018

Silver Medal – New World Wine Awards, Sept 2018

Silver Medal – Hawkes Bay Wine Awards, November 2017