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GIMBLETT GRAVELS MERLOT/MALBEC/CABERNET SAUVIGNON 2017



VINEYARD DESCRIPTION

This wine was produced grown within the boundaries of the renown Gimblett Gravels sub-region of Hawkes Bay. These gravel soils have excellent drainage and low vigour, ideal for the production of high- quality red grapes. Vineyard sites are close planted and yields per vine are kept low to maximise quality.

WINEMAKING

The individual parcels were destemmed to a mix of open-topped concrete and static fermenters and inoculated with selected yeast strains. Once active the ferments were hand plunged to gently extract tannin and colour from the skins. After a period of maceration on skins post-ferment, the new wines were pressed to barrel and tank for malolactic fermentation. The individual varietal and vineyard parcels were then aged separately in oak barriques for 12 months.

WINEMAKER'S COMMENT

This wine is a fragrant, complex medium bodied Gimblett Gravels blend. Densely coloured, it has a bouquet of dark cherry, tobacco and cedar, while the palate high-quality with supple tannins. This wine can be enjoyed while young but will gain complexity with further age.

FOOD MATCH

Enjoy with red meat and game dishes.

IDEAL DRINKING

2018 - 2022

TECHNICAL DETAILS

Region: Gimblett Gravels Hawkes Bay
Variety: Merlot 49% Malbec 26% Cab Sauv 19% Cab Franc 6%
Oak Use: 12 months in French oak barriques (10% new)
Alcohol: 13.5%
pH: 3.69
Total Acidity: 5.4g/L
Residual Sugar: 0.0g/L



Contains sulphites. Suitable for gluten free diets.
Decanting of this wine is recommended as the winemaking techniques used may produce a natural deposit.
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