

esk valley.

GIMBLETT GRAVELS MERLOT/ CABERNET SAUVIGNON/ MALBEC 2016



AWARDS & ACCOLADES

4 stars - Dish Magazine

VINEYARD DESCRIPTION

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

WINEMAKING

The individual vineyard parcels were destemmed to our 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 French oak barriques for 12 months before being blended and bottled.

WINEMAKER'S COMMENT

This is a full bodied and rich Gimblett Gravels blend. Densely coloured, it has a bouquet of blackberry and cherry with subtle oak seasoning, while the palate is softly textured and generous in nature. Due to its ripened tannins, the wine can be enjoyed young but will gain further complexity with age.

FOOD MATCH

Enjoy with red meat and game dishes.

IDEAL DRINKING

Enjoy from 2017 - 2022

TECHNICAL DETAILS

REGION Gimblett Gravels, Hawkes Bay
Variety Merlot 58% Cabernet Sauvignon 26% Malbec 11%
Oak Use 12 months in French oak barriques (15% new)
Alcohol: 13.5%
pH: 3.6
Total Acidity: 5.85g/L
Residual Sugar: 0.0g/L



Contains sulphites. Suitable for gluten free diets.
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