

# esk valley.

## Winemakers Reserve

GIMBLETT GRAVELS

MERLOT MALBEC

CABERNET SAUVIGNON 2010

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### AWARDS & ACCOLADES

Gold – Easter Show Wine Awards 2013 (NZ)

Gold – New Zealand International Wine Show 2012

5 Stars – Cuisine Magazine, August 2013 (NZ)

4 Stars – Winestate Hawkes Bay Tasting 2013 (NZ)

Silver – Hawkes Bay A&P Wine Awards 2013 (NZ)

### VINEYARD DESCRIPTION

This wine is a blend from grapes grown on the stony soils of the Gimblett Gravels. The vines in the neighbouring Cornerstone and Ngakirikiri vineyards are 20 and 18 years old and cropped at low levels to produce grapes of the highest possible quality. Intensive viticultural practices such as shoot, bunch thinning and leaf plucking were employed over the course of the growing season to further maximise the vineyards' potential.

### WINEMAKING

The individual vineyard parcels were harvested separately and destemmed to our 77 year old concrete fermenters for fermentation. Indigenous and selected red wine yeast strains were employed and once active the ferments were gently hand plunged four times daily. After a period of post fermentation maceration the ferments were pressed to barrel and tank for malolactic fermentation. The wine was then aged for 18 months in French oak barriques (50% new) before bottling in December 2011.

### WINEMAKER'S COMMENT

This Winemakers Reserve blend is widely regarded as one of the finest of New Zealand's red wines. The 2010 vintage is deeply coloured with aromatics hinting at black fruits including cherries, spice and smoke. The flavours typical of Gimblett Gravels Merlot blends tend toward fruitcake, cherry, chocolate and oak spice. The palate is soft and mouthfilling showcasing the high percentage of Merlot included in the wine. Dry and long finishing, this is a fine vintage for this blend.

### IDEAL DRINKING

Cellaring is recommended but the wine can equally be enjoyed in its youth.

### TECHNICAL DETAILS

Region: Hawkes Bay 100%

Varieties: Merlot 73% Malbec 14% Cabernet Sauvignon 13%

Alcohol: 14.0%

pH: 3.71

Total acidity: 6.53g/L

Maturation: 18 months in French oak barriques (50% new)

Residual sugar: < 1g/L

Barcode: 9414416101410



Fined with free range eggs, traces may remain. Contains sulphites.

[www.eskvalley.co.nz](http://www.eskvalley.co.nz)