

# esk valley.

## ESK VALLEY GIMBLETT GRAVELS MERLOT/ CABERNET SAUVIGNON/ MALBEC 2015

### VINEYARD DESCRIPTION

This wine was blended from grapes grown within the prestigious 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 Hawkes Bay blend. Densely coloured, it has a bouquet of blackberry and cherry with a subtle oak seasoning, while the palate is softly textured and generous in nature. Due to its well ripened tannins the wine can be enjoyed young, although it also shows the potential to age gracefully and gain further complexity.

### FOOD MATCH

Enjoy with red meat and game dishes.

### IDEAL DRINKING

Enjoy from 2016 – 2020.

### TECHNICAL DETAILS

Sub Region: Gimblett Gravels

Region: Hawkes Bay

Variety: Merlot 44%, Cabernet Sauvignon 30%, Malbec 22%, Cabernet Franc 4%

Maturation: Aged for 12 months in French oak barriques, 15% new

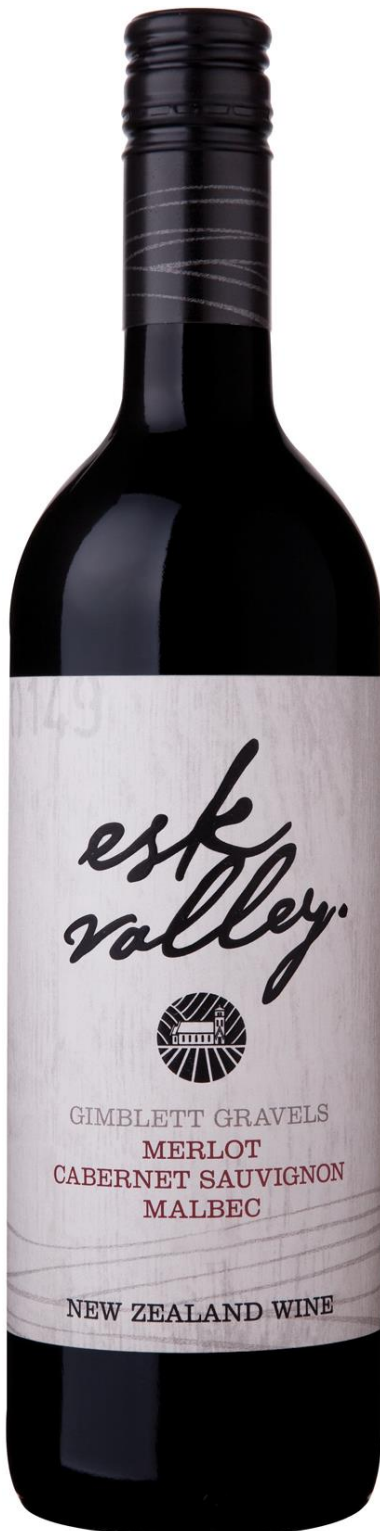
Alcohol: 14.0%

pH: 3.64

Total acidity: 6.38g/L

Residual sugar: Dry

Barcode: 9414416506468



Has been fined with organic free range egg whites, traces may remain. Contains sulphites.  
Decanting of this wine is recommended as the winemaking techniques used may produce a natural deposit.