



2020 HATTERS HILL CABERNET MERLOT

A FULL BODIED AND COMPLEX CABERNET FRANC WITH A POWERED FOCUS OF BLACK CHERRY AND DARK CHOCOLATE.

WINEMAKER Heather Stewart	ALCOHOL 13.5%	RESIDUAL SUGAR 0.12g/L
ACIDITY 6.8g/L	PH 3.38	VEGAN FRIENDLY

TASTING NOTE

COLOUR: DENSE AND DEEPLY COLOURED RUBY.

NOSE: COMPLEX AROMATIC COMBINATION OF SPICES AND DARK FRUITS.

PALATE: RICH AND CONCENTRATED SHOWING FLAVOURS OF BLACKCURRENT, CEDAR, AND SPICES. A CONCENTRATED FULL PALATE LEADS TO A LONG COMPLEX FINISH SHOWING SPICES AND TOASTED OAK.

FROM THE LAND:

Our Hatters Hill Cabernet Merlot fruit was sourced predominantly from a single vineyard within the Gimblett Gravels wine growing area of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for growing Cabernet Sauvignon and Merlot. This vineyard site has ideal ripening conditions for achieving the structure and full aromatic profiles of these varieties. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

TO THE WINERY:

This wine is a blend of 62 per cent Cabernet Sauvignon and 38 per cent Merlot. Each variety was kept separate

during fermentation through to the time of blending. The fruit was held cold for four days prior to ferment to help extract maximum flavour and enhance colour stability. Inoculation took place to carry out the primary alcoholic fermentation. When dry the young wines was pressed and then racked off gross lees to 31 per cent new French oak and 69 per cent seasoned French oak. The wine underwent a clean malolactic fermentation while ageing in oak for 11 months. It was then extracted from oak, blended and prepared for bottling.

FLAVOURS & FOOD:

Drinking beautifully from release and will continue to mature over the next eight years.

Well matched with smoky flame grilled steak served with garlic butter and roast beetroot salad.



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