PRESTIGE COLLECTION



Cabernet Sauvignon Merlot 2015

Winemaker intentions

This is a classic Hawkes Bay blend and so we're looking to build on the regions natural suitability with this variety and really push our vineyards ability to ripen with powerful aromatics. We'd usually see these aromatics develop hand in hand with deep and vibrant crimson hues. Ageing this wine in French oak Barriques helps to enhance and cedar and earthy characters along with a richly textured, balanced palate. Suppleness on the palate is a hallmark of good Hawkes Bay blended red and we look to develop finegrained tannins with extended time on skins before pressing. This ensures the wine is approachable and capable of developing further complexity with medium to long term aging.

WINE Prestige Collection

VINTAGE 2015

VARIETAL MIX 72% Cabernet Sauvignon, 28% Merlot

 HARVEST DATE
 Various

 ALC
 13.5%

 pH
 3.7

 TA
 5.8g/L

 RS
 <1.0g/L</td>

CRUSHING/PRESSING Destemmed and lightly crushed to open top Fermenters Cold

Soaked for 3 days prior to inoculation

FERMENTATION Inoculated for fermentation using traditional Bordeaux

yeast. Natural spring Malo.

OAK/BARREL Racked to 75% new French oak barrels for aging.

HANDLING Aged 24 months.

FINING Minimal Egg White Fining

FILTRATION Sterile Pad Filtered

CELLARING 10-15 Years

Winemaker's description

Deep, dark ruby-red in colour. The nose of this wine displays lovely, rich aromas of black currant, cassis, tobacco, with hints of oak, leather and earthy characters that are very enticing and linger long after you take your nose out of the glass. The palate is powerful yet elegant; full and rich with very pleasing structure and length that keeps you wanting more. The wine offers hints of herbs and heaps of blackberry, currant, black plum that are carried on throughout the long finish. This is a wine with nice concentration, power, complexity and intrigue that will drink beautifully now, but will pay you back if you can wait. Ten to Fifteen years cellaring potential.

