

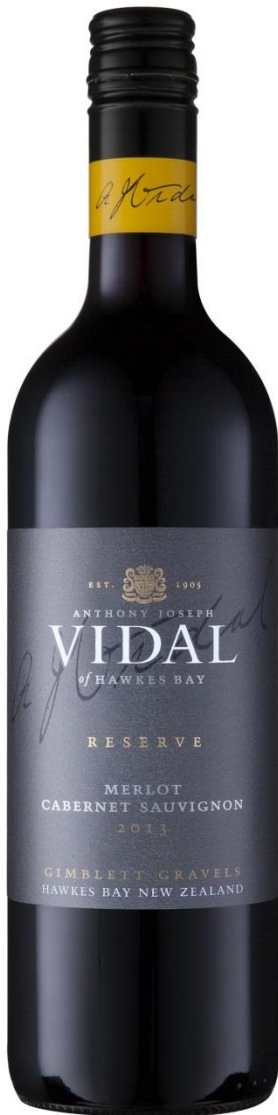
EST.  1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY

RESERVE MERLOT/CABERNET SAUVIGNON 2013



VINEYARD

Fruit for this wine was grown in our premium vineyards in the acclaimed Gimblett Gravels grape growing district. Gimblett Gravels soils are made up of relatively recent alluvial deposits of gravel and varying degrees of silt and sand. Naturally free draining and low vigour soils, meticulous vineyard management and the outstanding 2013 vintage produced grapes with intense varietal character, with depth, clarity of flavor and fine structure. Naturally low yields and “green harvesting” helped to produce fruit of concentration and richness, balanced with freshness of natural acidity, typical of our region and wines.

WINE MAKING

Individual vineyards parcels were harvested, destemmed, lightly crushed and fermented in small batches. During ferment the batches were gently hand plunged and pumped over the skins to extract desirable tannin, flavor and colour. The wines were then pressed off and run to French oak barrels where they completed Malolactic fermentation. After resting in barrel for 20 months (24% new), the batches were lightly eggwhite fined, naturally settled, blended and filtered before bottling. This wine is a classical blend of Merlot (57%), Cabernet Sauvignon (35%), Malbec (6%) and Cabernet Franc (1%).

ALCOHOL: 13.5%
TOTAL ACIDITY: 6.25g/L
PH: 3.61
RESIDUAL SUGAR: Dry
BARCODE

TASTING NOTE

Dark red fruits and subtle oak aromas combine on a palate showing depth of flavour, texture and balance.

FOOD MATCHES: Lamb, beef and hard cheeses.

BEST ENJOYED: 2-5+ years from Vintage

HAWKES BAY HERITAGE • CLASSIC STYLE

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