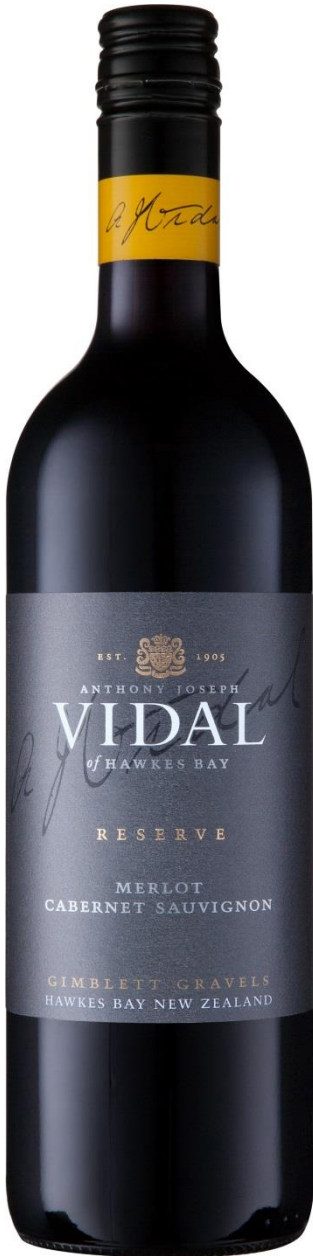


EST. 1905

ANTHONY JOSEPH

VIDAL

of HAWKES BAY



RESERVE MERLOT/CABERNET SAUVIGNON GIMBLETT GRAVELS, HAWKES BAY 2014

VINEYARD

Fruit for this wine was grown in our premium vineyards in the acclaimed Gimblett Gravels grape growing district. Naturally free draining and low vigour soils, meticulous vineyard management and the outstanding 2014 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.

WINE MAKING

Individual vineyards parcels were harvested (25th March - 5th April), 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, flavour 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 (25% new), the batches were lightly egg white fined, naturally settled, blended and gently filtered before bottling on the 18th February 2016. This wine is a classical blend of Merlot (64%), Cabernet Sauvignon (25%), Malbec (10%) and Cabernet Franc (1%).

ALCOHOL: 13.5%
TOTAL ACIDITY: 6.28g/L
PH: 3.51
RESIDUAL SUGAR: Dry

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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