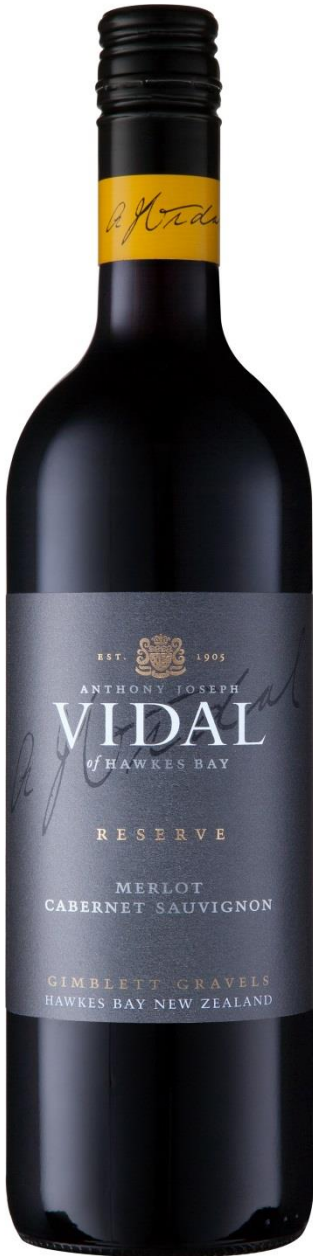


EST.  1905

ANTHONY JOSEPH

# VIDAL

of HAWKES BAY



## RESERVE MERLOT/CABERNET SAUVIGNON GIMBLETT GRAVELS, HAWKES BAY 2015

### 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 a very good 2015 vintage produced grapes with intense character, with depth, clarity of flavour and fine structure. Naturally low yields and “green harvesting” helped to produce fruit of concentration and richness that is balanced with freshness of natural acidity.

### WINE MAKING

Individual vineyard parcels were harvested (1<sup>st</sup> – 16<sup>th</sup> 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 16 months (24% new), the batches were lightly fined, naturally settled, blended and gently filtered before bottling on the 1<sup>st</sup> November 2016. This wine is a classical blend of Merlot (75%), Cabernet Sauvignon (18%) and Malbec (7%).

ALCOHOL: 13.5%

TOTAL ACIDITY: 6.22g/L

PH: 3.5

RESIDUAL SUGAR: Dry

### TASTING NOTE

Aromas of dark red fruits and fragrant oak 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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