



RESERVE SERIES

GIMBLETT GRAVELS HAWKES BAY

MERLOT CABERNET SAUVIGNON 2012

"This classic Hawkes Bay blend of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec reflects the 2012 vintage and our premium vineyard sites in the Gimblett Gravels. Expressive dark red fruits and spicy oak aromas lead into a palate showing depth, balance and length."

Winemaker Hugh Crichton

VINEYARD DESCRIPTION

Fruit for this wine was grown in the premium Hawkes Bay sub-region of the Gimblett Gravels. The soils consist of recent alluvial deposits of gravel, that combine with high temperatures to create a low yielding, free draining environment suitable for later ripening red varieties. Beyond this natural environment, particular attention is paid to vine health and yield restriction with a focus on creating an open canopy to encourage light penetration and minimise moisture retention. Fruit was harvested in good condition, at the point of flavour and tannin ripeness as well as balanced acidity.

WINEMAKING

In keeping with Vidal's small batch winemaking philosophy, unique individual sites were harvested, fermented and matured to capture the distinctiveness of each site. Fully destemmed grapes were fermented and macerated on skins for up to 32 days before being pressed and transferred to French oak barriques (23% new) where the wines underwent malolactic fermentation. Maturation in barrique for 20 months has evolved the wine's character and flavour while softening the tannins.

IDEAL DRINKING

This wine can be enjoyed on release but has the structure, concentration and balance to age gracefully for at least five years from vintage date.

WINEMAKER'S MATCH

After a day on the sidelines watching children's sport there is little better than searing a scotch fillet on the BBQ and enjoying with friends, family and a glass of this flavoursome, juicy Merlot, Cabernet Sauvignon blend.

TECHNICAL DETAILS

Region: Gimblett Gravels, Hawkes Bay	Varieties: Merlot 50% Cabernet Sauvignon 39% and Malbec 11%.
Alcohol: 13.0%	pH: 3.64
Total acidity: 6.44g/L	Residual sugar: Nil
Barcode: 9414416101885	

May contain traces of milk and/or egg products.
Contains sulphites. Suitable for aluten free diets.



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