



RESERVE SERIES

HAWKES BAY MERLOT CABERNET SAUVIGNON

2010

“This classic Hawkes Bay blend of Merlot, Cabernet Sauvignon, Malbec and Cabernet Franc reflects the excellent 2010 vintage and our premium vineyard sites in the Gimblett Gravels. Expressive dark red fruits and subtle oak aromas lead into a palate with depth, balance and length.”

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, sand and stone 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 throughout the growing season with a focus on creating an open canopy to encourage light penetration and minimise moisture retention. Fruit was harvested in optimum condition and at the point of flavour and tannin ripeness as well as balanced acidity.

WINEMAKING

In keeping with Vidal's small batch winemaking philosophy, unique sites were harvested, fermented and matured as individual batches to capture the distinctiveness of each site. Fully destemmed grapes were fermented and macerated on skins for up to 30 days before being pressed and transferred to French oak barriques (30% new) where the wines underwent malolactic fermentation. Maturation in barrique for 18 months has evolved the wine's character and flavour while softening the tannins.

IDEAL DRINKING

This wine can be enjoyed now but it has the structure, concentration and balance to age gracefully for at least five years from vintage date, if carefully cellared.

WINEMAKER'S MATCH

After a day on the sidelines watching the 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: Hawkes Bay	Varieties: Merlot 79% Cabernet Sauvignon 16%, Malbec 2.5% and Cabernet Franc 2.5%
Alcohol: 13.5%	pH: 3.51
Total acidity: 6.33g/L	Residual sugar: Nil
Barcode: 9414416002052	

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

Winemaker Hugh Crichton



AWARDS & ACCOLADES:

Gold – New Zealand International Wine Show 2012
4 Stars – Michael Cooper's Buyer's Guide to New Zealand Wines 2013

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