

ESTD 1985



PASK

GIMBLETT GRAVELS

DECLARATION
CABERNET MERLOT MALBEC

2016



TASTING NOTES

Powerful and elegant Gimblett Gravels blend. Concentrated sweet black cassis with subtle savoury notes and dried sage. Well balanced with pepper & spice to finish.

VINTAGE DETAIL

The 2016 growing season saw a number of frost events, all well mitigated. Early shoot thinning resulted in balanced canopies and crop levels. The season had a slow start, followed by a particularly warm summer and autumn period. Humidity needed to be monitored closely. A vintage which required good management, was well rewarded.

WINEMAKING

FERMENTATION VESSEL:	CLOSED STAINLESS STEEL FERMENTERS
FERMENTATION:	INOCULATED
BARREL TYPE:	FRENCH
NEW BARREL:	80%
MATURATION:	18 MONTHS
FINING:	NO
FILTRATION:	STERILE
ESTATE BOTTLED:	17/8/2017

WINE ANALYSIS

ALCOHOL:	13%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.8
TOTAL PRODUCTION:	220 CASES (6)

60% Cabernet Sauvignon, 30% Merlot and 10% Malbec.

WINEMAKERS NOTES

Grapes from our McMerlot block, Watercourse blocks were aged in French oak with regular racking, testing and evaluating. Blending trials occurred over many months with final compilation of parcels on 17/8/17.