

EST 1985



# PASK

GIMBLETT GRAVELS

MERLOT  
2020



#### TASTING NOTES

Dense in colour with loads of ripe red fruits, black pepper, and spicy oak aromatics. The palate has loads of rich red plum and wild berry fruits, and shows well balanced tannin and a silky-smooth yet savoury mouth feel.

#### VINTAGE DETAIL

After a spring with few frost events, the new year brought with it the long hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round now paying dividends in the winery.

#### WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANKS
FERMENTATION:	INNOCULATED
BARREL TYPE:	SEASONED FRENCH OAK
MATURATION:	14 MONTHS
FILTRATION:	YES

#### WINE ANALYSIS

ALCOHOL:	13.50%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.4 G/L

#### WINEMAKERS NOTES

Harvested from our Gimblett road vineyard. Predominately fermented in closed stainless Steel fermenters, then aged in barrel for approximately 14 months. Regular racking occurred with blending in March 2021.