



PASK

GIMBLETT GRAVELS

CABERNET, MERLOT, MALBEC
2020



TASTING NOTES

Deep purple in colour with intense berry fruits and lifted spice on the nose. This is a full bodied and classic CMM blend with blackcurrant, blue and boysenberry notes with a plummy backbone and fragrant earthy spice. Enjoy now or will certainly reward with careful cellaring.

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 April. An excellent vintage all round now paying dividends in bottle.

WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANKS
FERMENTATION:	CLOSED FERMENTERS WITH REGULAR PUMPING OVER
BARREL TYPE:	SEASONED FRENCH OAK
MATURATION:	14 MONTHS
FILTRATION:	YES

WINE ANALYSIS

ALCOHOL:	13.78%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	5.96 G/L
PH:	3.66

WINEMAKERS NOTES

Harvested early April. Destemmed and then tank fermented with regular pumping over for colour, flavour and tannin extraction. French Oak maturation with regular racking for clarification and freshening this is a CMM in a classic Gimblett Gravels style with rich ripe notes and a lengthy finish.