



# PASK

GIMBLETT GRAVELS

DECLARATION  
METHODE TRADITIONELLE

## 2020



#### TASTING NOTES

On the nose the wine presents with lemon blossom, brioche & biscuit with a delightful almond nuttiness. To taste the wine is elegant and finely structured with subtle white fruit and oyster shell and a balanced fruit sweetness. The palette is enhanced by lovely complex biscuity yeast lees followed with beautifully balanced and crisp natural acidity.

#### 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 then traditional bottle fermentation
FERMENTATION:	Wild and Inoculated
PROCESS:	Hand riddled and traditional process
MATURATION:	3 years
ESTATE BOTTLED:	22/09/2023

#### WINE ANALYSIS

ALCOHOL:	13.8%
RESIDUAL SUGAR:	6.2 G/L
ACIDITY:	3.9 G/L
TOTAL PRODUCTION:	3500 Bottles

#### WINEMAKERS NOTES

Hand harvested from select parcels from our Gimblett Gravels vineyards the winemaking was undertaken over 3 years. Whole bunch pressed the juice was fermented in controlled stainless-steel tanks and the resulting base wines blended to our house style. The cuvee' was then bottled with tirage' and the secondary fermentation took place in bottle. Hand riddled, disgorged and dosage added this wine has followed traditional and time-honoured methods to produce a subtle fruit forward yet elegant Method Traditional'.