



KIDNAPPER

CLIFFS

CABERNET SAUVIGNON/MERLOT

GIMBLETT GRAVELS

HAWKES BAY 2013



VINEYARD DESCRIPTION

This Cabernet Sauvignon Merlot is a wine that draws on Te Awa's renowned history of growing and producing fine Bordeaux style blends. Our Cabernet Sauvignon is blended with wine grown from the oldest Merlot and Cabernet Franc vines on the Estate; an average vine age of 25 years. With the Estate straddling the edge of the Gimblett Gravels and Bridge Pa Triangle sub-regions, there are a diverse range of soil types on the Te Awa vineyard. The sections of the vineyard used for this wine are all on the Gimblett Gravels side of the Estate where the soil is made up of free draining river gravels interspersed with a little sand and silt. 2013 was a fantastic growing season in Hawke's Bay with a warm and dry summer producing grapes that were full flavoured yet not over-ripe and picked in perfect condition.

WINEMAKING

The individual vineyard parcels for this wine were hand picked separately and made the short trip into the winery where they were destemmed but not crushed and tipped into stainless steel open top fermenters. After a brief cold soak, some of the grapes underwent a natural fermentation and the rest were inoculated with select yeast strains. The young wines were pressed off after 12-15 days total maceration and run into French oak barriques (35% new) for malolactic fermentation and ageing. Blended in September 2014 and put back to barrel for a further six months, the wine was then bottled after a total of 21 months ageing in barrel.

WINEMAKER'S COMMENT

This is a refined and elegant blend of Cabernet Sauvignon (73%), Merlot (24%) and Cabernet Franc (3%). The nose displays classic Cabernet Sauvignon characters of cassis, tobacco and cedar with underlying black plum and perfume from the Merlot and Cabernet Franc respectively. The palate is soft with red and dark fruit flavours and supple tannins. Enjoy on its own, or try with char grilled skirt steak.

IDEAL DRINKING

Cellaring is recommended but the wine can equally be enjoyed in its youth.
Drink 2017 – 2025+.

TECHNICAL DETAILS

Region: Hawkes Bay

Variety: Cabernet Sauvignon 73%, Merlot 24%, and Cabernet Franc 3%.

Oak Use: French oak barriques, 35% new

Alcohol: 14.0%

pH: 3.61

Total acidity: 5.93 g/L

Residual sugar: Nil

Barcode:

