



## TEAWA SINGLE ESTATE GIMBLETT GRAVELS HAWKES BAY *Merlot Cabernet 2013*

### AWARDS & ACCOLADES

Champion Merlot and Merlot Predominant– Royal Easter Show Wine Awards 2016

Gold – Royal Easter Show Wine Awards 2016

### THE VINEYARD

The Te Awa Single Estate Merlot Cabernet Sauvignon is sourced from a selection of our oldest, most premium vineyard blocks off our estate vineyard. These vines are amongst the oldest on the property. The vineyard is located on free draining Gimblett Gravel soils especially suited to the growing of high quality Bordeaux varietals. Intensive management during the season has resulted in low yielding vines producing high quality parcels of fruit.

### THE WINEMAKING

The hand picked grapes were de-stemmed and tipped directly into open top fermenters, given a five day cold soak and allowed to warm up and ferment spontaneously with native vineyard yeasts. The young wine was then drawn off the skins and aged for 18 months in French oak barrels. The wine was racked once in spring, and returned to barrels for a further 12 months of ageing before being blended and prepared for bottling.

### THE NUMBERS

Region: Gimblett Gravels, Hawkes Bay

Varieties: Merlot (58%), Cabernet Sauvignon (28%), Cabernet Franc (14%)

Alcohol: 14%

pH: 3.57

Total acidity: 6.11g/L

Residual sugar: Dry

Barcode: 9414416102547

### THE TASTING NOTE

This is an elegant expression of a Hawkes Bay Red blend from an outstanding vintage. The nose is intense, driven by blackcurrant and plum. Complexity comes from suggestions of cedar and rosemary. The palate is soft and fruit driven with flavours of berry fruit and Christmas cake spice complemented by integrated oak. The tannins are fine grained and supple with a bright focussed palate leading to a long and lingering finish.

Serve with slow cooked Lamb, a hearty casserole, or hard cheeses.

Drinking well upon release this wine could be cellared with confidence for five to ten years.



*Te Awa o Te Atua*  
THE RIVER OF GOD

