

# QUARTER ACRE

## SECTION

HAWKE'S BAY 2019

### VINEYARD

Our grapes were grown on hillside vineyards with views over the Tukituki river and old river terraces inland of Hastings. The 2019 spring was wet but by December soils had dried out and flowering weather was good. January was very hot but intermittent rain kept soils moisture up. Autumn was warm and dry allowing for perfect ripening.

### WINERY

Handpicked fruit was completely destemmed into open top tanks. Hot ferments with hand plunging produced a wine of great perfume, complexity and flavour. Primary ferment lasted for around ten days, then the wine was held on skins for up to 20 days. It was pressed and run to French oak barriques for winter before it went through malo in spring. The wine rested until blending on the 2nd February 2021. Each variety was kept separate until blending with the final blend comprising of 69% Merlot, 16% Cabernet Sauvignon, 12% Malbec and 3% Cabernet Franc.

### TASTE

Dark and brooding on the nose with plenty of dark fruit and forest floor aromas and some nice vanilla toast. A beautiful dark, dense, dark fruit palate with hints of vanilla and sweet spice. Elegant tannins complement the fruit flavours and combine for a long, lingering finish. This wine shows a bright, youthful elegance but will benefit from careful cellaring.

**Alcohol:** 13.0%

**Standard Drinks:** 7.7 standard drinks

**Allergens:** Contains sulphites.



TE AWANGA  
ESTATE

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