

Single Vineyard Cabernet Sauvignon 2020

HAWKE'S BAY VINEYARD

A rich and vibrant aroma of blackberry, cassis, cocoa powder, a touch of sous-bois, graphite with hints of liquorice and all spice, fresh tobacco and cedar notes , underlining the complex bouquet.

A silky textured seamless concentrated palate with fine grained tannins, and cedar, with a hint of vanilla.

VITICULTURE \

Our Cabernet Sauvignon vines are grown at our Paritua Vineyard on Maraekakaho Road. This part of the vineyard is dry farmed and has not been irrigated for 10 years. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. After a short cold soak, the ferment is started and kept under 30°C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine. Malo-lactic fermentation takes place in tank and the wine is put to barrel post maceration. The wine is aged in barrel for up to two years before blending and bottling. We use French oak barriques of which 20% are new.

BEST DRINKING \

This wine will improve with cellaring. Recommended drinking from mid-2022 till 2033

BLEND \

Cabernet Sauvignon 100%

ALCOHOL \

Alcohol 15% alc

FOOD MATCH \

Lamb Chops with Rosemary and Garlic
Grilled Ribeye Steak
Mushroom Risotto

