

# SCARLET 2023

SINGLE ESTATE, ORGANIC, HAWKE'S BAY, NEW ZEALAND

Bright redcurrant and dark plum aromas with hints of star anise, cedar, and subtle spice. The palate is layered with red fruit, dried herbs, and bay leaf, supported by fine tannins and a long, structured finish. Oak is well-integrated, adding gentle spice and balance.

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## VINEYARD \

Planted on the free-draining red metal soils of the Paritua vineyard, the vines are managed with open canopies to maximise airflow and sunlight exposure.

All blocks are single cordon and spur pruned for optimal fruit quality.

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## WINEMAKING \

All fruit is destemmed and crushed into closed fermenters, with a period of cold soak prior to fermentation. Fermentation lasts around 10 days with regular pump-overs to optimise colour, flavour, and tannin extraction. Pressing is guided by daily tasting to capture peak flavour. Each batch and variety are kept separate during up to 18 months of barrel maturation. The final blend is assembled, gently fined, and filtered before bottling.

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## BEST DRINKING \

This wine will continue to age gracefully for several years. Ideal drinking from 2025 to 2035.

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## BLEND \

Cabernet Franc 53%  
Cabernet Sauvignon 36%  
Merlot 11%

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## ALCOHOL \

Alcohol 13.5% alc

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## FOOD MATCH \

Beef short ribs  
Wild mushroom risotto with truffle  
Hard Cheeses

