

Single Vineyard Cabernet Sauvignon 2024

HAWKE'S BAY VINEYARD

An expressive and layered bouquet of cassis and blackberry is complemented by notes of petrichor, oyster shell and cedar, with hints of cardamom and liquorice adding depth and complexity to the aromatics.

The palate is rich and finely structured, with concentrated blackcurrant and cassis flavours supported by a plush, generous mid-palate. Fine-grained tannins and subtle oak influence provide balance and length, while notes of cedar, liquorice and exotic spice linger through the finish. An exceptional vintage, this Cabernet Sauvignon combines power and elegance and will reward careful cellaring for up to 15 years.

VITICULTURE \

Our Cabernet Sauvignon vines are grown at our Paritua Vineyard on Maraekakaho Road, our favoured block for Cabernet Sauvignon. 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 30% are new.

BEST DRINKING \

This wine will improve with cellaring. Recommended drinking from mid-2026 till 2039

BLEND \

Cabernet Sauvignon 100%

ALCOHOL \

Alcohol 14% alc

FOOD MATCH \

Slow-cooked lamb shoulder with rosemary and garlic
Grilled tuna steak with black olive tapenade
Mushroom and truffle risotto with parmesan crisps

