

Viticulture:

Hawke's Bay lies on the East Coast of the North Island of New Zealand. The region enjoys dry summers with moderate, cool nights. This wine reflects a Malbec grown in the Bridge Pa Appellation on the Heretaunga Plains. The soils are Silty-loam, free draining red metal of mixed alluvial and volcanic origin. The wines tend to reflect more lush fruit and rounder tannins. After a relatively cool spring during flowering, there was a bit less fruit on the vine resulting in more concentrated wines. However, the summer wasn't exceptionally hot, so the wines remained relatively elegant and rich without being overripe. There were three different clones of Malbec (Dr Rod, 595 & 1056) grown on 4 different blocks around the Bridge Pa Triangle. Over 50% of the fruit is certified organic with the balance of the fruit somewhere along their journey of transition to organic.

Vinification:

Picked in late March, the fruit picked with very modest sugar levels, ranging from 20.5-22.5 Brix. The fruit was destemmed and only lightly crushed to allow the skins to slowly breakdown during the fermentation. Each vineyard block was fermented separately. The fruit was then cold macerated for 5-6 days on skins before slowly warming the fermenters and allowing a wild fermentation to kick in. Fermentation lasted 13-18 days before the wine was then macerated on skins again for an additional 15 days and which also allowed for full malolactic fermentation to take place on skins. The wine was then pressed to tank and settled and again racked off its heavy sediment in late May. With our earliest release yet, this wine was bottled on June 1st and released the next day at an event in our tasting room.

Tasting Notes:

The modern classic that is Giunta Malbec Nouveau, back for another year. An exploration into the fruitiness of the malbec grape, it's all cherries all the way. Deliciously bright and unabashedly fruit-forward with soft resolved tannins like biting into a fruit-filled chocolate. A perfect anywhere anytime red that makes friends wherever it goes. Drink it, don't overthink it.



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