



GIMBLETT GRAVELS THE NEST 2019

Our Gimblett Gravels fruit was handpicked and gently handled to ensure skins were not torn or seeds crushed as we destemmed and moved the grapes to our small fermenting vats, then basket pressed. We allowed the natural yeast on the grape skins to carry out the ferment and hand plunged as required to ensure the ripe fruit flavours and texture were balanced by fine structural tannins. The Nest spent 18 months in small French oak barrels, 30% of were new.

58% Merlot 25% Cabernet Sauvignon 17% Cabernet Franc
13.9% Alcohol

*Deep crimson. Beautiful blackcurrant mulberry chinotto espresso aromas with praline, vanilla notes. Generous, buoyant and supple with superb cassis, mulberry, boysenberry fruits, plentiful chalky tannins, attractive volume and underlying mocha, vanilla oak notes. Chocolatey/ cedar firm at the finish with seductive dark fruits and linear fresh acidity. Superb density, balance and mineral length. A standout wine. Drink now - 2035 13.9% **98 points** Andrew Caillard MW*

Region	Hawkes Bay
Maturation	French Oak
Bottled	6 October 2020
Production	250 cases
Alcohol	13.9%
Residual sugar	< 1 g/l
Total Acidity	5.0 g/l
Optimum Drinking	2020-2037

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