



# SINGLE VINEYARD GIMBLETT GRAVELS

## CHURCH ROAD 1 CABERNET SAUVIGNON 2021

### WINEMAKERS

*Chris Scott, Craig Thomas*

### VITICULTURISTS

*Graham Bartleet, Claire Pinker*

*“Terroir is a French word with no direct English translation. It can be described as the flavour of the place. The same grape variety grown in different sites, even in the same region, will demonstrate a unique character related to those individual sites. Differences in soil, slope, altitude, and shelter can subtly or dramatically alter the resulting wine, even over distances of a few metres. The very best sites growing well suited varieties, will produce wines that stand out amongst their peers. Wines of recognisable personality, presence, and above all, quality. Church Road 1 is a range of single vineyard wines that showcase the terroir of our best vineyards.”*

**Chris Scott, Chief Winemaker**

### VINEYARD

#### **Gimblett Road Vineyard:**

Situated in the renowned Gimblett Gravels Winegrowing District, this is an area of very free draining alluvial gravels. This soil type is some of the lowest vigour, lowest nutrient soil in Hawke's Bay, restricting vine growth and water uptake and resulting in meagre crops of intensely flavoured fruit. The area is only 30 M above sea level, and far enough inland to be relatively well protected from the sea breeze, making this one of the warmest areas in Hawke's Bay and ideally suited to red winegrowing. This vineyard tends to produce Cabernet Sauvignon with a core of dark fruit and a firm tannin structure that brings length, drive and great longevity.

### VITICULTURE

2021 was another exceptional year in Hawke's Bay, with warm, dry, settled weather over most of the season. A significant sustained drought period lasted from mid-summer through until well after harvest was completed, allowing for all fruit to be harvested in optimum condition. A little cooler than 2020, the vintage is characterised by exuberant aromatics and excellent structure, which should see some very long-lived wines.

The vines were trained to 2 cane VSP and we employed extensive shoot and fruit thinning, along with bunch positioning, de-clumping, close canopy trimming and 100% removal of leaf through the fruit zone, to ensure a balanced, evenly spaced and well exposed crop. Soil moisture was monitored regularly to regulate a deficit drip irrigation programme. This kept the vines in a functioning yet low vigour state that promoted both ripening and concentration. Approaching harvest time, we visited the blocks every 2 or 3 days, tasting, evaluating flavour and ripeness and checking for condition to ensure we picked at the ideal moment; our aim was to achieve a balance between density, power, freshness and precision in the resulting wines.

**Clones:** LC10

### WINEMAKING

Predominantly from 2 blocks of clone LC10 Cabernet Sauvignon, the fruit was selectively harvested across a sorting table to remove any green material before being crushed to fermenters. Fermentation was allowed to peak at 34 deg C ensuring good extraction of colour and ripe tannin. The wines were allowed to undergo post fermentation maceration for a total time on skins of 4 weeks. During this time regular aeration was employed to stabilise colour, integrate the tannin and open up the aromatics. We tasted daily to determine the amount of aeration and to determine the optimum time to drain and press. The wine was then filled to 228 L French oak barriques (63% new) to complete malolactic fermentation and subsequent maturation for 19 months. The final blend was decided only after a rigorous barrel selection tasting of our very best Gimblett Road Vineyard components. The wine was racked for clarity to avoid any unnecessary stripping effect and was bottled without any fining or filtration.

### WINE

This Cabernet Sauvignon is full of opulent dark berry fruit, with a brooding, warm earthiness and graphite that brings a dark seriousness. This is supported by the lifted aromatics of perfectly ripe Cabernet. Floral notes and fragrant wood suggestive of rosewood, cedar, lavender and violet. Layered and complex with a supple mid-palate and powerful, fine grained tannins driving great length. With careful cellaring, we expect this wine will age gracefully for 15 years or more.

**Alc** 14% v/v | **TA** 5.91g/L | **pH** 3.65 | **RS** 2.0g/L