STONECROFT

Gimblett Gravels Cabernet Sauvignon 2023

Since 2014 we have been making Cabernet Sauvignon. The Cabernet Sauvignon vines were planted in 2000 and 2001.

Vintage: 2023 was a vintage unlike no other we have experienced. At the start of the season, we were not affected by frosts and flowering was good. The weather was relatively cool for most of the season with more rain than usual and considerable disease pressure. We were then hit by Cyclone Gabrielle and thought the vintage could be a write off. Luckily, these vines weathered the cyclone to produce intensely flavourful and ripe fruit by the end of the season.

This is our one and only non-organic Stonecroft wine.

WINE:

Colour:	Deep ruby red with a slight purple hue.
Aromatics:	Intense aromas of blackcurrant and plum, complemented by hints of cedar.
Palate:	Full-bodied with ripe blackberry and dark cherry flavours. The tannins are firm yet velvety, providing structure, while the acidity is well- balanced, giving freshness. The finish is long and expressive, with lingering notes of dark chocolate and spice.



TECHNICAL INFO:

Region:	Gimblett Gravels, Hawkes Bay
Variety:	Cabernet 87% Merlot 9%, Malbec 4%
Harvest:	End of March 2023
Vinification:	Hand picked and hand plunged in 4 tonne fermenters. Partial natural ferment.
Maturation:	100% French barrique with 25% new
Bottled:	September 2024
Analysis:	Alcohol 13.4%

