

# Čuvar Guardians Collection

## Cornerstone Vineyard, Cabernet Merlot Malbec 2023



### VINTAGE

2023 was a bitter sweet vintage for the Hawkes Bay but luckily our Cornerstone vineyard weathered the cyclone with a plomb and produced some of the most intense fruit of the season.

### VINEYARD

Cornerstone (100%).

The jewel in the Gimblett Gravels crown, Cornerstone was planted in the famous Gimblett Gravels appellation, the only one classified on soil type and not the geography. The free-draining soils were formed after the flooding of the Ngaruroro River back in 1867.

While it naturally has low rainfall, if we get a good downpour, the next day we wonder if rain fell at all, with water quickly wicked from the feet of the vines to allow just a quick drink.

### WINEMAKERS COMMENT

Deep ruby red with a vibrant purple hue where the bouquet opens with rich aromas of blackcurrant and blackberry, complemented by notes of dark chocolate and hints of cedar from oak ageing. There is a touch of

dried herbs and a whisper of tobacco adding complexity. The palate is full-bodied and structured with velvety tannins and flavours of ripe black fruits interwoven with layers of spice reminiscent of cinnamon and fruit cake. The oak influence is evident but well-integrated, providing a luxurious mouthfeel and contributed to flavours of toasted oak and espresso. The finish is long and lingering, with a harmonious balance between fruit, oak and savoury elements that leave a lasting impression.

### WINEMAKING

FRUIT HANDLING: 100% hand-picked.

Destemmed and fermented in small open fermenters. Plunged daily and when necessary the wines were racked and returned to aid gentle tannin extraction and cooling of the ferment. 50% of the wine was inoculated while the remainder of the fruit we allowed to start naturally – the later adding depth while the former adds fruit spectrum. 100% oak matured in 50% new French barrique with the odd Hogshead (300 Litre barrel) and seasoned oak for a total of 18 months. Malolactic fermentation occurred naturally during the spring months of 2023.

FERMENTATION VESSEL: 100% small vat  
(2 – 3 tonne parcels) hand plunged.

### TECH NOTES

PH : 3.78	TA : 6.1gl	ALC : 13.5%	Residual Sugar : Nil
Standard Drinks : 8.0 (750ml)	Variety : 65% Cab Sav; 20% Merlot; 15% Malbec		
Bottled: 18 June 2024	Vegan Friendly		