

Single Vineyard Cabernet Sauvignon 2023

HAWKE'S BAY VINEYARD

A rich and vibrant aroma of blackberry, Cassis and Cocoa powder, a touch of graphite and oyster shell with hints of all spice, fresh tobacco and cedar notes, underlining the complex bouquet.

This is a finely balanced wine with cassis blackberry flavours, a velvety texture to the palate with fine grained tannins, and cedar, with a hint of clove and all spice giving this Cabernet Sauvignon great structure and length with a rich lingering blackcurrant finish

VITICULTURE \

Our Cabernet Sauvignon vines are grown at our Paritua Vineyard on Maraekakaho Road. This part of the vineyard is dry farmed and has not been irrigated for 11 years. The vines are managed to crop light and have good fruit exposure. Fruit thinning takes place to one bunch per cane to maximize ripening potential. Harvest is all by hand once the grapes have achieved physiological ripeness.

WINEMAKING \

Whole bunches are destemmed and partially crushed. After a short cold soak, the ferment is started and kept under 30°C. Regular pump-overs will keep the cap submerged and extract the fine skin tannins present in this wine. Malo-lactic fermentation takes place in tank and the wine is put to barrel post maceration. The wine is aged in barrel for up to two years before blending and bottling. We use French oak barriques of which 30% are new.

BEST DRINKING \

This wine will improve with cellaring. Recommended drinking from mid-2025 till 2035

BLEND \

Cabernet Sauvignon 100%

ALCOHOL \

Alcohol 14% alc

FOOD MATCH \

Slow-cooked lamb shoulder with rosemary and garlic
Grilled tuna steak with black olive tapenade
Mushroom and truffle risotto with parmesan crisps

