



PASK

GIMBLETT GRAVELS

DECLARATION

CABERNET, MERLOT, MALBEC

2020

Wine maker | Matt Patterson-Green & Nigel Sheridan

Alcohol | 13.5% **Residual sugar** | <1g/l **pH** | 3.65 **TA** | 5.8g/l



Tasting Notes | Deep ruby and still youthful, this powerful yet elegant blend opens with concentrated black cassis and ripe blackcurrant layered with cedar, tobacco leaf, cocoa and subtle dried sage. Matured for 15 months in predominantly new French oak, it is mouth-filling and sleek, with plum, spice and pepper notes supported by refined, plentiful tannins. Supple and harmonious, it is highly approachable now, with its best drinking still to come.

Vineyard | Fruit was selected and hand harvested from the Watercourse block of our Estate grown vineyard in the heart of the Gimblett Gravels.

Weather | After a spring with few frost events, the new year brought with it the long hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round, now paying dividends in the winery..

Harvest | 100% Gimblett fruit, 60% Cabernet Sauvignon, 21% Merlot, 19% Malbec.

Vinification | Grapes from our McMerlot and Watercourse blocks were hand harvested and fermented in closed stainless-steel fermenters. The young wines were aged in predominantly new French oak for 15 months with regular racking, testing and evaluating. Wine was bottled 18th November 2021 and left to age in bottle before release early 2026.

Pairings | This wine pairs beautifully with rosemary and garlic crusted lamb, slow-braised beef short ribs, or venison with a blackcurrant jus, where the dark fruit and savoury notes echo the richness of the dish. It would also complement aged cheddar or a firm, nutty Comté, with the refined tannins and oak integrating seamlessly alongside mature cheeses.