

CABLE BAY FIVE HILLS 2021

Waiheke Island



Our 'Five Hills' Merlot Malbec blend is of exceptional quality and is one of New Zealand's rarest wines. It is smouldering, deeply coloured and full-bodied. Our vines grow in salt laden ocean air on mineralised clay volcanic soils with no irrigation; island attributes which contribute salinity, minerality, natural flesh, weight and softness to our wine. The Merlot and Malbec grapes are co-fermented together, as each variety's constitution balances and brings out the best in the other. We used a small portion of beautifully developed Merlot stems in the ferment to bring a unique dimension to the tannin and flavour profile. These approaches are not common practice. Our unique vineyard and winemaking methods create a wine entirely more interesting, food worthy and enjoyable than any of its peers. Michael Cooper shared that it has none of the rusticity that sometimes detracts from Malbec, and that it's a classy wine with refined tannins, excellent complexity and richness.

VARIETIES	59% Merlot, 41% Malbec
VINTAGE	2021
REGION	Waiheke Island
SINGLE VINEYARD	Yes
HARVEST DATE	1 st March
YIELD	1.9kg/vine
ALCOHOL	13.0%
SWEETNESS	Dry
ACIDITY	5.7g/L
VINIFICATION	Whole-berry ferment, matured in French oak barrels, 20% new.
CELLARING POTENTIAL	This wine will reward cellaring for 15+ years, or will be thoroughly enjoyable upon release
PRODUCTION	480 cases
RRP	NZ\$54.00

TASTING NOTE

Blackberry, medjool date and doris plum aromatics bounce from the glass. Rosemary also subtly there, along with savoury, toasty spices from the oak. The palate has solid tannin structure and beautiful shape, which will integrate and soften with time ageing in bottle. There are blackcurrant, chocolate and smoky flavours on the palate, with a mineral texture that is reminiscent of clay pots hot from the kiln, and volcanic rock. The natural acidity of the Malbec and our place, provides direction and length. All are attributes that secure us in the knowledge that this wine is built to age.

VINEYARDS & VITICULTURE

Our Waiheke Vineyard is entirely owned and managed by Cable Bay Vineyards to ensure we produce the best quality fruit possible. We practice regenerative viticulture, and we are accredited with Sustainable Winegrowing NZ. We are located on the sun-drenched, western side of the island, on steep slopes overlooked by Rangitoto volcano. We have predominantly mineralised clay volcanic soils over Jurassic era rock. This type of geology and soil provides wines with great mid-palate weight and minerality.

WINEMAKING

These grapes were handpicked in March 2020, and immediately transferred into small open top fermenters in our winery. The ferment was 95% whole berry, 5% whole bunch (merlot) which we plunged by hand to ensure gentle extraction of colour and tannins from the fruit. At pressing, only the free run wine was retained, and run to French oak barriques for integration and maturation. In oak, it aged for 17 months before assemblage and bottling. The final wine reflects both the growing season, and the character each variety contributes to make a powerful yet balanced wine.