



Cornerstone — 2014

Analysis at bottling

pH	3.7
T.A.	5.0 g/l
RS	DRY
Alcohol	14%

Viticultural Practise

Planting Density	2.7 × 1.8m rows
Trellis system	VT, Spur Pruned
Yield	5-6 tonne/ha



Vineyard Sites

Cornerstone Vineyard lies at the heart of the renowned Gimblett Gravels viticultural region, strategically positioned at the junction of Gimblett Road and State Highway 50 in Hawke's Bay. This area is celebrated as New Zealand's premier Bordeaux red grape-growing region, and it's easy to see why. The vineyard's unique terroir, composed of riverbed stones and gravels, challenges the vines, leading them to produce a limited yield of small, intensely coloured, and flavourful berries. The resulting grapes give rise to wines with rich, mouth-filling tannins and a depth of character that speaks to the harsh yet rewarding growing conditions.

Vinification

The grapes were carefully handpicked, then crushed and fermented in small 3-tonne open fermenters. Each batch was hand-plunged and allowed varying periods of post-ferment skin contact to enhance complexity and structure. After pressing off, the wine underwent malolactic fermentation and was aged in a mix of French (90%) and American (10%) oak barriques, adding subtle layers of flavour and depth.

Tasting Notes

Enticing aromas of freshly sanded wood, new leather, anise, and spice draw you in. On the palate, sweet dark red fruits, plums, and berry pie flavours shine through. Grippy, robust, dry tannins balance a smooth, sweet, slightly charry oak profile. This wine is drinking well now but will develop even more complexity with ageing.