

Reserve Vintage 'Gold Label' Cabernet / Merlot 2018

VARIETALS: 80% Cabernet Sauvignon, 15% Merlot & 5% Cabernet Franc
REGION: Hawke's Bay
STYLE: Dry
VINTAGE: 2018

VINEYARDS:

The Cabernet Sauvignon was grown at Ohiti Estate, and the Merlot on a northerly facing slope in the Tuki Tuki Valley. Both varieties are minimally cropped in order to maximize the fruit flavours. The Merlot was harvested on the 7th of April and the Cabernet Sauvignon was harvested on the 17th April. The Merlot clone is 481 and the Cabernet Sauvignon is the exciting LC10.

VINIFICATION:

Both varieties were tank fermented on their skins at 25 - 30 degrees Celsius for at least 14 days with daily pump overs, then the juice was drained off and the grapes were pressed. Only the best pressings were added back to the free run juice. Malolactic fermentation then took place before it was transferred into new French oak barrels for approximately 15 months maturation. The final blend is 80% Cabernet Sauvignon, 15% Merlot and 5% Cabernet Franc.

APPEARANCE:

A black-red in colour.

TASTING NOTES:

Framed in new French oak, the 2018 'Gold Label' Cabernet / Merlot is robust and fruit driven. Showcasing black fruits, dried herbs, spice, leather and sweet berries are evident. New French oak has structured the wine classically. The 2018 'Gold label' celebrates the return of Cabernet Franc to the blend. The last vintage to have Cabernet Franc was 1998 (a great year and still youthful). It is complex with layers of flavours and will certainly reward cellaring.

FOOD PAIRING:

Slow cooked lamb back straps under a herb-crust.

CELLARING:

10+ years.

DETAILS:

Alcohol	14.0% Alc./vol.
Total Acidity	5.78 g/L
pH	3.65
Residual sweetness	Dry

Owner / Winemaker

Peter Robertson

