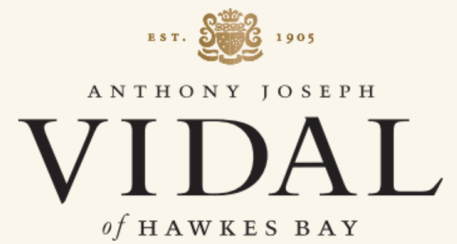


HAWKE'S BAY VIDAL RESERVE MERLOT CABERNET SAUVIGNON 2020



VINEYARD

Fruit for this wine was grown in our acclaimed Gimblett Gravels vineyards. Naturally free draining and low vigour soils, meticulous vineyard management and the superb 2020 season has produced a wine showing character, depth and clarity of flavour with fine structure.

Low yielding vines have produced fruit with good concentration and richness that is balanced with natural acidity keeping the wine fresh.

WINEMAKING DETAIL

VARIETY: 50% Merlot, 45% Cabernet Sauvignon, 5% Cabernet Franc
TOTAL ACIDITY: 6.0g/l RESIDUAL SUGAR: 2.5g/l
ALCOHOL: 13.5% PH: 3.62

Individual vineyard parcels were harvested, destemmed, lightly crushed and fermented in small batches. During ferment, the batches were gently hand plunged and pumped over the skins to extract desirable tannin, flavour and colour. The wines were then pressed off and run to French oak barrels where they completed malolactic fermentation. After maturing in barrel for 18 months (15% new), the batches were lightly fined, naturally settled, blended and gently filtered before bottling.

TASTING NOTE

Complex aromas of dark red fruits, fragrant oak, and savoury herbs combine on the palate showing a depth of flavour, texture and balance.

FOOD MATCHES: Lamb, beef and hard cheeses.

BEST ENJOYED: 2023–2030

