

## 2013 RESERVE HAWKES BAY CABERNET SAUVIGNON

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SWE43DC984F8

### Winemakers Notes

This is the first Reserve Cabernet Sauvignon that we have made since 1998, which shows just how protective we are of our 'Reserve' label. Cabernet Sauvignon is a tough variety to grow in New Zealand, but in the right conditions, it performs magnificently. Vintage 2013 provided the right conditions and we were able to harvest our Gimblett Gravels Cabernet block in magical condition. This wine spent one year in French oak and the final assemblage includes one third new oak. The wine received a light fining and filtration, and was bottled on 1 October 2014.

### Analysis

**Alc** 14%    **Acid** 6.5g/L    **Res Sugar** 2 g/L    **pH** 3.52

### Tasting Notes

**Colour:** A beautiful deep purple/red, with a dense, dark core and bright, flashing purple rim.  
**Bouquet:** The essence of Hawkes Bay Cabernet: masses of blackcurrant fruit, a touch of black doris plum, some meatiness and lovely, savoury oak.  
**Palate:** A beautifully structured wine. Full bodied with silken tannins, great length and penetration. The fruit in the mid palate lasts and lasts.

### Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

### Food Matches

### Suggested wine list description

### Independent Reviewer's Comment

### Awards