

2018 GISBORNE MALBEC

Sustainable Wine NZ Registration Number: NZW42D6982A3

Winemakers Notes

Malbec and Gisborne are made for each other. Spring comes early and the summers are warm and sunny – just the sort of conditions that Malbec loves. This wine is based on a parcel of fruit in Hexton, which is just outside the Gisborne city limits. The fruit was harvested in pristine condition and trucked overnight to our winery in Auckland. Following vinification, the wine was matured for around a year in barrel.

Analysis

Alc 13% **Acid** 6.5g/L **Res Sugar** 2.43g/L **pH** 3.63

Tasting Notes

Colour: The colour in this wine is stunning. A black core leads to a bright red-purple rim.
Bouquet: Plummy notes intermingled with the ‘wild berry’ character that typifies New Zealand Malbec. A touch of oak completes the picture.
Palate: This full bodied red has an excellent balance between fruit, acid and tannin. The overall effect is to coat the palate from front to back and side to side. There is a strong core of sweet black fruit on the finish.

Cellaring

Already approachable and will gain complexity from cellaring for a further careful storage in a cool cellar.

Independent Reviewer's Comment

“Indeed, a gutsy red, dark red-black, moderate tannin and some generous if unsubtle fruit at this four year stage. Plenty of flavours to suit a wide array of roasts and spices, pasta, venison. Probably best now, no hurry.” Peter Saunders, July 2022

Simon's Suggestion

Masses of meat required, Churrasco style.

Awards

4 Stars – Peter Saunders, July 2022