



SACRED HILL

BROKENSTONE

2015 HAWKE'S BAY



### BRAND STORY

Sacred Hill's first 'gravels' vineyard was in the Dartmoor Valley in Hawke's Bay – a stunning site, free draining and warm, and we weren't the only ones to think so. First a herd of cattle chewed their way through the vines, then a free-spirited farmer released his sheep to graze the riverside... and our vineyard. The following year, aggressive German wasps came for a visit. No surprise then we affectionately called the vineyard 'Stoneybroke'. When we began harvesting fruit from our Gimblett Gravels vineyard, we thought Brokenstone, with its link to the gravel soils, a much more alluring name.

### VINTAGE SUMMARY

Hawke's Bay enjoyed its third successive excellent growing and harvesting season in 2014/15 winegrowing year. We enjoyed warm, dry conditions throughout the critical periods, without excessive heat or any prolonged rainfall. Disease pressure was consequently low, and we were able to harvest all blocks in perfect condition. Harvest was un-hurried, with consistently good weather allowing selective and sequential harvesting of each block when optimum maturity was reached.

### WINEMAKER'S NOTE

Impenetrable colour, the aroma is an explosion of dark damson plum, 10 spice, black olive, black liquorice and sandalwood notes. There is mouth filling richness on the palate with dark plum, Christmas cake and savoury, meaty complexity. The tannins are very fine grained with a soft, chalky quality providing beautifully balanced length.

### VINIFICATION

Given the optimal conditions at harvest, we fermented the majority of the vats with indigenous yeasts from the vineyard. Fermentations were slow and steady with grapes spending 30 to 40 days in the fermenting vat before running off the new wines and pressing the skins in our basket press. After a 24 hour settling period, the new wines were transferred to barrel, spending the next 19 months in French oak barrels, 22% of which were new. 2015 Brokenstone was bottled in January 2017 and will continue to develop complexity as it matures in bottle. Handcrafted with attentive, loving care.



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<b>VARIETY</b>	87% Merlot, 4% Malbec, 4% Syrah, 3% Cabernet Sauvignon, 2% Cabernet Franc	<b>PH</b>	3.67
<b>REGION</b>	Hawke's Bay	<b>TA</b>	6.12 g/L
<b>FOOD MATCHES</b>	Beef, lamb and game dishes	<b>WINEMAKER</b>	Tony Bish/Jenny Dobson
<b>CELLARING</b>	8 – 12 years	<b>FRUIT SOURCE / SUB REGION</b>	Deerstalkers Vineyard, Gimblett Gravels, Hawke's Bay
<b>RS</b>	Dry	<b>1ST YEAR OF PRODUCTION</b>	1997
<b>ALCOHOL</b>	13.5%	<b>BOTTLING DATE</b>	30/1/2017
		<b>CASES PRODUCED</b>	313 dozen