



SACRED HILL RESERVE

HAWKE'S BAY
MERLOT CABERNET SAUVIGNON 2016

BRAND STORY

We nurture our grapes on stunning parcels of land in Hawke's Bay and Marlborough - and we look to our best vineyards for Sacred Hill Reserve. Pure, intense fruit combined with thoughtful winemaking, create wines that make the every day a little more special.

VINTAGE SUMMARY

Vintage 2016 was somewhat of a roller coaster ride, with erratic weather, cool early summer, a blistering February, and culminating in a very successful harvest. Whew! Despite dire predictions of an extreme El Nino weather pattern that would bring hot dry winds and drought, Hawke's Bay experienced a cool and variable spring and early summer, with growing degree days running behind average. February however came in hot and strong, with very hot and dry conditions that caught up the ripeness on all varieties. March and April were smooth sailing, with threats of rain not materialising to any significant degree.

WINEMAKER'S NOTE

The nose is complex and enticing. Reminiscent of a spice cupboard with some vanilla pods and dark chocolate along with a bowl of chopped dark fleshed plums and crushed berry fruit.

In the mouth the wine is lush and supple yet packed with a wealth of moreish yet refreshing flavours of red fruits laced with a sprinkling of spice.

A touch of graphite and cedar give this wine a fine structure and lingering finish. Great depth and concentration with elegance and charm.

VINIFICATION

Gently destemmed without crushing to fermentor for traditional ferment with regular gentle pump overs to extract supple tannins. Soaked on skins post ferment to further soften tannins, and then aged with premium French oak to mature the young wine.

TECHNICAL DETAILS

Variety:	Merlot Cabernet Sauvignon
Food Matches:	Beef and lamb dishes
Cellaring:	2 - 3 years
RS:	Dry
Alcohol:	13.5 %
pH:	3.65
TA:	6.44 g/L

