



SACRED HILL

2017 SACRED HILL HAWKE'S BAY MERLOT CABERNET

Our Origin range reflects our roots, always looking to the land first to craft world-class wines that taste like adventure feels. From our home in Hawke's Bay, these are quality wines are made to share.

VINTAGE SUMMARY

The 2017 growing season was one of extremes. January was one of the driest on record with fine sunny days and our red grapes reaped the benefits from these excellent growing conditions. The harvest months of March and April were exceptional in the volume of rain that fell between our normal, fine warm days. Picking date was the key to success and with our extensive experience of our vineyards and the region we were able to pick our grapes at the optimal time.

WINEMAKER'S NOTE

Enticing aromas of dark mulberry, blackberry and black doris plum along with chocolate, mocha and liquorice notes and a hint of pencil shaving in the background. The palate is plush and juicy with dark fruit characters combining with fresh acidity and succulent tannins that linger on the palate and lead to a dark, chocolatey finish.

VINIFICATION

Picked in optimal conditions from our gravel rich company vineyards, the grapes were fermented in stainless steel tanks before blending in the spring after harvest. The wine was matured with carefully selected French oak for 10 months before bottling.

TECHNICAL DETAILS

Variety:	Merlot Cabernet
Food Matches:	Spring lamb, Seared Duck, Spicy Beef
Cellaring:	3 – 5 years
RS:	Dry
Alcohol:	13 %
pH:	3.58
TA:	6.09 g/L

Hawke's Bay,
New Zealand

