



SACRED HILL

RESERVE

HAWKE'S BAY
MERLOT CABERNET SAUVIGNON 2017

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

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

Delightful aromas of mulberry, wild forest berries and dark, melted chocolate with delicious baking spices and floral notes that surprise later. The palate flows with dark fruits, succulent tannins and refreshing spice on the finish.

This wine will delight those wanting to enjoy now and will continue to develop for those wishing to be patient!

VINIFICATION

Gently destemmed without crushing to fermenter for traditional ferment with regular gentle pump overs to extract supple tannins. Soaked on skins post ferment to further soften tannins, and then aged in premium French oak, 15% of which is new and the remainder is 1 and 2 year old oak, to mature for 10 months.

TECHNICAL DETAILS

Variety:	94% Merlot, 6% Cabernet Sauvignon
Region:	Hawke's Bay
Food Matches:	Red meats and Duck
Cellaring:	2 – 5 years
RS:	Dry
Alcohol:	13.5 %
рН:	3.55
TA:	5.76 g/L



