



2012 Gimblett Gravels “The Gimblett”

Vineyards: Gimblett Estate, Gimblett Stones and Tin Shed in the Gimblett Gravels sub-region of Hawkes Bay. Soils consist of river shingle deposited by the Ngaruroro River. These soils are extremely free draining and of low fertility. These vineyards grow small crops of intensely flavoured and coloured grapes.

Varieties: Merlot 39 %, Cabernet Franc 35 %, Cabernet Sauvignon 9 %, Petit Verdot 9 %, Malbec 8 %

Harvest Detail:
29th March to 24th April

Wine Analysis:
Bottled: August 2013
Alcohol 12.8 %
Acidity 5.4 g/l
pH 3.76

Winemaking: Hand-picked fruit was gently de-stemmed to closed-top tanks for fermentation. Each variety and vineyard was harvested and vinified separately. Pumping over with controlled aeration takes place during the fermentation period to gently extract colour and tannin. A post-fermentation maceration of the wine in contact with the skins occurs for up to three weeks in some batches. This helps to soften the texture and structure of the tannins. Daily tasting determined the optimum time to press the skins.

The vinification process is tailored to make these tannins present but accessible. After a brief settling period for clarification, the wine is transferred to small French oak barrels of which 30 to 35 % are normally new. After 16 months in barrel, the individual components were assessed and blended.

The Wine: “The Gimblett” is traditionally made from a blend of five varieties. This allows the winemaker to blend the best wine for each given season. In the cooler years Merlot will normally be predominant. The Cabernet family gives structure and fresh aromatics. Petit Verdot and Malbec help with complexity, density and colour.

Traditional winemaking techniques have created beautiful aromatics of ripe blackberry, fresh blackcurrant and dried herbs. Structurally the wine is complex and powerful. This excellent structure will allow the wine to age gracefully developing further complexity over the next 6 to 8 years and also allows the wine to be very food friendly when young. Try with red meat and game dishes.

