

## **Reserve Vintage 'Gold Label' Cabernet / Merlot 2016**

**VARIETALS:** 85% Cabernet Sauvignon & 15% Merlot  
**REGION:** Hawke's Bay  
**STYLE:** Dry  
**VINTAGE:** 2016

### **VINEYARDS:**

The Cabernet Sauvignon was grown at Ohiti Estate, and the Merlot on a northerly facing slope in the Tuki Tuki Valley. Both varieties are minimally cropped in order to maximize the fruit flavours. The Merlot was harvested on the 11th of April and the Cabernet Sauvignon was harvested on the 12th April. The Merlot clone is 481 and the Cabernet Sauvignon is the exciting LC10.

### **VINIFICATION:**

Both varieties were tank fermented on their skins at 25 - 30 degrees Celsius for at least 14 days with daily pump overs, then the juice was drained off and the grapes were pressed. Only the best pressings were added back to the free run juice. Malolactic fermentation then took place before it was transferred into new French oak barrels for 15 months maturation. The final blend is 85% Cabernet Sauvignon and 15% Merlot.

### **APPEARANCE:**

Almost black in colour.

### **TASTING NOTES:**

Framed in new French oak, the 2016 'Reserve Vintage' Cabernet / Merlot is bold and generous, the 2016 Vintage Reserve 'Gold Label' Cabernet / Merlot has dark characters with elevated blackberry, mocha, dried herbs and cigar box which rest on a bed of ripe and enticing tannins, along with new French oak notes resulting in a long lingering finish. The new Cabernet Sauvignon LC10 clone has introduced a concentration which will ensure its longevity..., be it majestic!

### **FOOD PAIRING:**

Rosemary lamb rump and seasoned vegetables.

### **CELLARING:**

10+ years.

### **DETAILS:**

Alcohol	14.0% Alc./vol.
Total Acidity	6.0 g/L
pH	3.45
Residual sweetness	Dry

**Owner / Winemaker**

**Peter Robertson**

