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valley.*

The Terraces

**HAWKES BAY
MALBEC/MERLOT/CABERNET
FRANC 2015**



VINEYARD DESCRIPTION

The Terraces Vineyard is perched on the steep north-west orientated hillside above the Esk Valley winery near Bay View in the North of Hawkes Bay. This sunny, sheltered site was originally planted in the 1940s then re-established with its current plantings in 1989. It occupies approximately one hectare and is planted with Malbec, Merlot and Cabernet Franc which are harvested and fermented together as a field blend and true expression of the vineyard. The soils are complex with low fertility, containing layers of seashell and limestone, interspersed with clay and volcanic ash. The vines are spur-pruned, thinned to one bunch per shoot and hand harvested.

WINEMAKING

This wine was fermented as a vineyard blend with the individual plots of Malbec, Merlot and Cabernet Franc being harvested and processed together. The grapes were hand harvested, sorted and destemmed to a single 80-year-old concrete vat for fermentation. Hand plunging was employed for cap management. The finished wine was aged in a mix of new and one-year old French oak barriques for 19 months and then tank for a further three months before bottling in April 2017.

WINEMAKER'S COMMENT

This is a handcrafted wine with much effort made to produce a wine that is a true expression of its site. The wine is deeply coloured and full of primary black fruits, including cherry and blackberry. As a young wine, French oak notes complement the fruit, but with time, complexity and vineyard nuances will predominate. This wine has been sealed with a screw cap to guarantee the quality of each bottle and offer even greater cellaring potential. 460 cases of 6 were produced.

FOOD MATCH

An ideal accompaniment to meat and game dishes.

IDEAL DRINKING

Enjoy for up to 15 years from harvest.

TECHNICAL DETAILS

Region: Hawkes Bay
Sub region : Bay View
Varieties: Malbec 41%, Merlot 30%, Cabernet Franc 29% approx
Oak Use: 225 litre French oak barriques. 60% new
Alcohol: 14.5%
pH: 3.71
Total acidity: 6.15 g/L
Residual sugar: n/a
Barcode: 9414416001208