

*esk
valley.*

The Terraces

**HAWKES BAY
MALBEC/MERLOT/CABERNET
FRANC 2014**



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 and 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 is 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 new French oak barriques for 17 months and given a light egg white fining prior to bottling.

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.

FOOD MATCH

An ideal accompaniment to meat and game dishes.

TECHNICAL DETAILS

Region: Hawkes Bay
Varieties: Malbec 46%, Merlot 31%, Cabernet Franc 23% approx
Oak Use: 100% new French oak barriques
Alcohol: 14.5%
pH: 3.94
Total acidity: 6.15 g/L
Residual sugar: n/a
Barcode: 9414416001208

Fined with free range eggs, traces may remain. Contains sulphites. Suitable for gluten free diets.

Decanting of this wine is recommended as the winemaking techniques used may produce a natural deposit.

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