

# esk valley.

## Winemakers Reserve

GIMBLETT GRAVELS, HAWKES  
BAY

MERLOT/MALBEC CABERNET  
FRANC 2014

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### AWARDS & ACCOLADES

Gold - New World Wine Awards 2019

95/100 - Bob Campbell MW

94/100 - Cameron Douglas MS

92/100 - Wine Advocate

### VINEYARD DESCRIPTION

This wine is a blend from grapes grown on the stony soils of the Gimblett Gravels. The vines in the Ngakirikiri, Twyford and Omahu Gravels vineyards are now approaching 20 years of age and cropped at low levels to produce grapes of the highest possible quality. Intensive viticultural practices such as shoot, bunch thinning and leaf plucking were employed over the course of the growing season to further maximise the vineyards' potential.

### WINEMAKING

The individual vineyard parcels were harvested separately and destemmed to our 1930's open-topped concrete fermenters for fermentation. Indigenous and selected red wine yeast strains were employed and once active the ferments were gently hand plunged up to four times daily. After a period of post-fermentation maceration, the ferments were pressed to barrel and tank for malolactic fermentation.

### WINEMAKER'S COMMENT

This Winemakers Reserve blend is widely regarded as one of the finest of New Zealand's red wines. The 2014 vintage is deeply coloured with aromatics hinting at black fruits including cherries and blackberries, with hints of cedar and smoke. The flavours, typical of Gimblett Gravels Merlot blends tend toward fruitcake, cherry, chocolate and oak spice. The palate is soft and mouth-filling showcasing the high percentage of Merlot and finishes dry and long.

### IDEAL DRINKING

2016 - 2025+. Cellaring is recommended.

### TECHNICAL DETAILS

Region: Gimblett Gravels, Hawkes Bay

Variety: Merlot 49%, Malbec 35%, Cabernet Franc 10%

Maturation: 18 months in French oak barriques (40% new)

Alcohol: 14.0%



pH: 3.90 with free range organic eggs, traces may remain. Contains sulphites.

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Total Acidity: 6.30g/L  
Residual Sugar: <1.0g/L