

THE AVIATOR 2015



DESCRIPTION

The grapes are hand harvested to select only optimum quality bunches. They were brought into the winery at perfect ripeness where traditional Bordeaux winemaking practices are combined with methods that enhance the best of Hawke's Bay terroir. Six parcels were fermented and hand plunged in small open topped vats. After extended skin contact the wine was pressed off to complete malolactic fermentation in barrel, 46% new, 100% French oak.

Barrels were kept separate during maturation to give greatest blending possibilities, both from vineyard batches as well as oak influences. Individual barrels were tasted and selected for the blend based on quality and their contribution to the blend. Those selected give the wine depth of colour, intense fruit aroma, subtle oak and above all fine long tannins. The final maturation time in oak was 18 months. The wine was then carefully blended to tank and bottled with minimal intervention.

AROMA

A complex aroma of berry fruits, spice, cassis, cedar, and cigarbox notes, complemented by fine oak.

PALATE

Sweet rounded berryfruit flavours of blackberry and wild brambles, mocha, spice, savoury olive notes and fine oak tannin. This wine shows a complex bouquet, silken texture and firm structure.

CELLARING

Already delectable, cellaring will further soften the tannin while increasing integration of oak flavours with added layers of complexity from bottle age.

FOOD

Perfect with sirloin of beef or any full flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol - 13.5% pH - 3.64
Titratable Acid - 5.4 g/l RS - <1.0 g/l

Harvest Dates - 5 April - 17 April 2015

Brix at harvest - 22.6 - 23.9

Bottling Dates - 17 November 2016

Variety - Cabernet Sauvignon 50%, Cabernet Franc 22%, Merlot 21%, Malbec 7%

Allergens: Sulphites

Net Quantity: 750ml