



THE NAVIGATOR 2013

DESCRIPTION

Selected parcels of mostly hand harvested Merlot, Cabernet Sauvignon, Cabernet Franc, Malbec and Petit Verdot were destemmed, crushed and transferred to tank. After a 4-5 day maceration period the ferments were initiated, warmed and allowed to reach 32°C at the peak of fermentation. Pumpovers took place 4 times daily with less towards the end of fermentation. The wine was then run off to seasoned barrels (80% French) and the skins were pressed through a one tonne basket press. The different batches were kept separate for over 12 months prior to blending.

AROMA

A complex aroma of sweet berry fruit, plums, violet, licorice and hints of char. Influences of sweet vanilla and toast result from oak barrel maturation.

PALATE

Plum and blackberry are supported by clove and spicy notes. Savoury, leathery characters add complexity. The sweet fruit, spicy oak and firm tannins create an elegant, fragrant wine with excellent length

CELLARING

Drinking well from 2015. Further cellaring will reward with a more harmonious wine and softer tannins

FOOD

Perfect with red meats and game, pasta, cheese or any full flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol: 13.5%/vol.

pH: 3.52

Titratable Acid: 5.9

RS: <1 g/l

Harvest Dates: 2 April - 15 April 2013

Brix at harvest: 22.5 - 24.0

Bottling Date: 10 March 2015

Variety: Merlot (69%), Cabernet Sauvignon (17%), Cabernet Franc (7%), Malbec (5%), Petit Verdot (2%)

Lot # L13311

Allergens: Sulphites

Net Quantity: 750 ml

ACCOLADES

Silver - International Wine and Spirits Competition 2015

Silver 90 points - Decanter

5* 93/100 - Sam Kim

92/100 - Cameron Douglas

91/100 - Bob Campbell