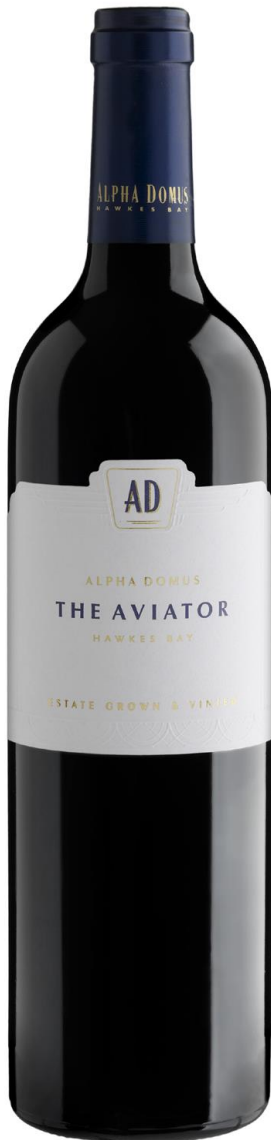


THE AVIATOR 2013



DESCRIPTION

The grapes are hand harvested to select only the optimum quality bunches, grapes were brought into the winery at optimum ripeness where traditional Bordeaux winery practices are combined with methods that enhance the best of Hawke's Bay terroir. All Aviator ferments are basket pressed in our 1 tonne baskets, then transferred directly to temperature controlled barrel rooms. Malolactic fermentation took place in barrel, in 75 % new, 100% French oak. Barrels were racked back to the same barrel after malo to give us the best blending possibilities, both from vineyard batches as well as oak influences. Final blending of varieties and batches did not take place until after 15 months barrel maturation. The final maturation time in oak was 20 months. The wine was then blended to tank and bottled.

AROMA

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

PALATE

Sweet rounded red plum flavours are complemented by chocolate, spice, savoury olive notes and fine oak tannin. This wine shows sweet fruit, a silken texture and firm structure.

CELLARING

Firm tannins and intense fruit flavours will soften and integrate with time.

FOOD

Perfect with sirloin of beef or any full flavoured dishes.

ANALYSIS AT BOTTLING

Alcohol: 14.5%.... pH: 3.56
Titratable Acid: 6.3 g/l RS: <1.0 g/l

Harvest Dates: 2 and 15 April 2013

Brix at harvest: 22.9 – 25.5

Bottling Dates: 11 and 17 February 2015

Variety: Cabernet Sauvignon 37%, Cabernet Franc 27%, Merlot 18%, Malbec 18%

Allergens: Sulphites Net Quantity: 750ml

ACCOLADES

Gold - 2015 Six Nations Wine Challenge June 15

Pure Gold – Bragato Awards August 15

Pure Silver – International Wine & Spirits Competition 2015

Silver – 2015 Decanter World Wine Awards March 15

Bob Campbell MW – Gold Ribbon, 5 stars, 96/100 August 16

Raymond Chan – 19.0/20 April 15