



THE AVIATOR 2007

DESCRIPTION

Hand harvested fruit was brought into the winery at optimum ripeness. Traditional Bordeaux winery practices are combined with modern techniques to enhance Hawke's Bay terroir. All Aviator ferments are pressed directly to French oak, 75% new. Final maturation time was 17 months before careful blending and bottling.

AROMA

An intense aroma of red fruit, spice, leather, cedar and cigar box notes, complemented by fine oak.

PALATE

Sweet rounded red berry flavours are complemented by chocolate, spices and fine oak tannins. The wine shows sweet fruit, a silky texture and firm structure.

CELLARING

Firm tannins and intense fruit flavours will soften and integrate with time. Ideal drinking from 2010 to 2020.

FOOD

Enjoy with rich, full flavoured foods such as Daube of Beef, eye fillet or venison.

ANALYSIS AT BOTTLING

Alcohol.....14%

pH3.62

Titrateable Acid6.53 g/l

RS.....<1.0 g/l

Harvest Dates: 7 April and 2 May 2007

Brix at harvest: 22.0 – 24.7

Bottling Date: 11 December 2008

Variety: Cabernet Sauvignon (36.4%), Cabernet Franc (27.3%), Merlot (22.7%), Malbec (13.6%)