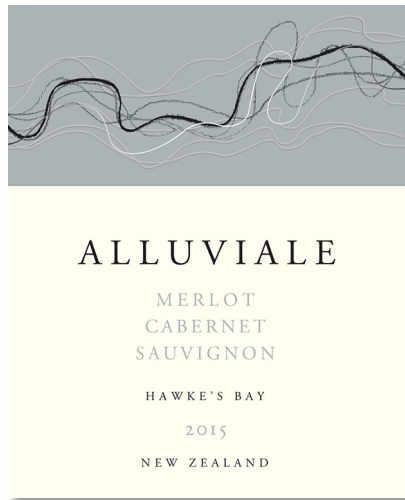


ALLUVIALE

HAWKE'S BAY | MARLBOROUGH | NEW ZEALAND



2015 ALLUVIALE HAWKE'S BAY MERLOT CABERNET SAUVIGNON

GRAPE VARIETIES

76% Merlot, 14% Cabernet Sauvignon, 10% Cabernet Franc

REGION

Hawke's Bay (Heretaunga)

VINEYARDS

*Silverton Estate - Tutaeke River, Puketapu District
Highway 50 Vineyard - Ngarororo River, Highway 50 District
Shepherd's Croft - Ngarororo River, Bridge Pa District*

COLOUR

Deep red with purple hues.

BOUQUET

Black Doris plums, cassis and Christmas cake spice. Some underlying umami notes of seaweed and toasted barrel nuance.

PALATE

Broad and rich dark fruit flavours with a finely structured front palate phenolic profile.

GENERAL

All parcels vinified using an adapted Burgundian approach: small parcels of fruit, pre-ferment soak on skins and wild yeast fermentation. Malo-lactic fermentation in barrel. Aging in tight grain Burgundy barrels - 228L, 300L, 350L. 25% new, 25% one year, 50% two to four years old. 15 months maturation with one racking prior to Vintage 16. Bottled un-fined and un-filtered.

PRODUCTION

1000 x 6pk cases (50% Stelvin Lux closure, 50% Cork).

CELLARING

7-10 years

TECHNICAL NOTES

pH 3.52 | Acidity 5.93 g/L | Sugar < 2.0 g/L | Alcohol 14.0% v/v

SERVE

At room temperature with braised or casseroled beef or Mediterranean lamb.

www.alluviale.com