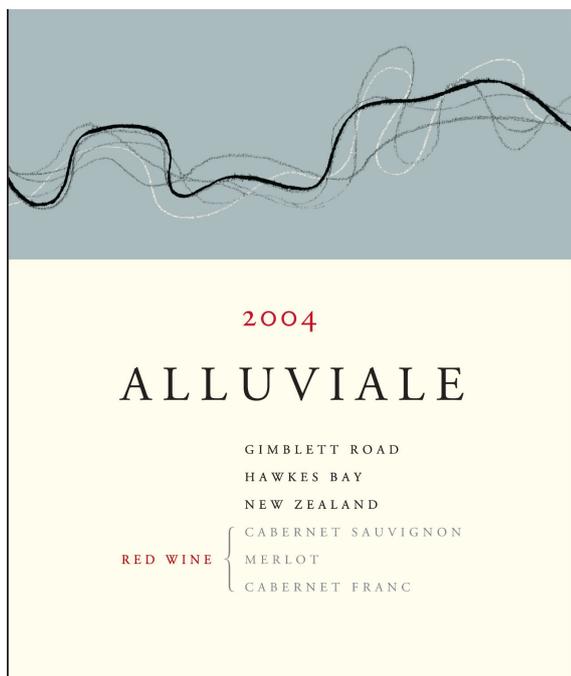


# 2004 ALLUVIALE

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## Gimblett Road, Hawkes Bay

### BACKGROUND:

The 2004 Alluviale red Bordeaux blend was created from grapes grown in the Gimblett Gravels Winegrowing District. The Gimblett Road wine growing area sits on an alluvial fan which has evolved over thousands of years. Over time, the Ngaruroro River regularly flooded the Hawkes Bay area, depositing small amounts of gravel each time. The grapes for Alluviale come from these ancient riverbeds of stoney gravel which were permanently exposed when the river changed its course in 1867.

The unique mix of microclimate, fast-draining stoney soils, rigorous pruning, crop thinning and picking by hand ensures fruit of extraordinary intensity. The result is a wine of remarkable purity of fruit, body and balance.

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### TASTING NOTES:

- Grape Varieties:** Merlot 65%, Cabernet Sauvignon 30%, Cabernet Franc 5%.
- Region:** 100% Gimblett Road vineyards in the Gimblett Gravels Winegrowing District.
- Oak maturation:** 19 months in 90% new and 10% one year old French oak barriques.
- Color:** Bright and inky deep purple hue.
- Bouquet:** Concentrated & slightly spicy, with berry, black currant and cherry fruit aromas. Intensely fragrant, with hints of mint, cedary French oak and berry fruit bouquet with tobacco/cigar box characteristics.
- Palate:** Complex, lingering, ripe cherry flavours with excellent length and balance. The wine has a deep, fresh berry fruit flavor typical of Gimblett Road Cabernet. The spicy, smokey oak is well integrated with long, fine tannins on the finish.
- General:** Intense cherry and berry flavors, integrated oak with a long intense finish. Firm tannins and ripe fruit means that this wine can confidently be cellared for 5 to 7 years. 501 six packs produced.
- Technical Notes:** 14% alc./vol. pH: 3.72 TA: 5.8g/l
- Serve:** At room temperature, 14 – 16 degrees, with full flavoured foods, especially red meats, pastas and game.

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**Price:** RRP: NZ\$26.95

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