



RED 2006
GIMBLETT GRAVELS, HAWKES BAY

<u>Variety</u>	70% Merlot, 30% Cabernet Sauvignon			
<u>Winemaking</u>	Fermented in closed stainless steel tanks and aged for 18 months in French oak barriques before bottling.			
<u>Wine Analysis</u>	Alcohol	13.34%	Residual Sugar	<2 g/l
	pH	3.82	Acidity	5.4 g/l
<u>Tasting Note</u>	A deep garnet colour with subtle brick hues. Classic Bordeaux-like aromas of cassis, tobacco, cedar and a faint note of iodine form a complex bouquet. Firm layered tannin and oak derived notes of vanilla and toast provide the savoury and spice edge to the ample fruit flavours of plum and blackberry.			
<u>Food Match</u>	A beautiful accompaniment to beef dishes			
<u>Cellaring</u>	Drink within 5-7 years of vintage			