

Cabernet Sauvignon 2018

Vintage conditions

2017/2018:

A fairly normal winter regarding temperature and rainfall was followed by a very warm and dry September, that pushed growth very rapidly in early spring, dotted with the odd frost. It was followed by wet patches in October, then very dry until Christmas time. This pattern was perfect for growth but led to a very high pressure for Powdery Mildew. Canopy work, thinning and a strong spraying program were key to ensure good quality at maturity. This was helped by a rather dry and sunny summer, but followed by a few heavy downpours around harvest time (early March and late April), so picking planning was paramount to pick at optimum quality.

Tasting notes

Aim:

My aim with this wine is to propose a Medoc style Cabernet Sauvignon, displaying varietal characters, with the honesty and rusticity that it can display when properly ripened from a cooler climate region.

Technique used:

The Cabernet Sauvignon grapes, sourced from a single vineyard and 2 different clones on Gimblett Road, were machine picked in great condition in mid-April 2018. A very traditional and minimalist way of extraction was used during ferment, with a short cold maceration and plunges until dry in a stainless steel open tank. It was pressed in seasoned puncheons, allowing a soft micro-oxygenation but without adding new oak flavours. It was aged for 16 months prior to be lightly fined, filtered and bottled in December 2019.

Result:

This is an elegant yet rustic example of Hawkes Bay Cabernet Sauvignon, displaying varietal characters and strong integrated natural tannins. Greetings of blackcurrants and fresh red berries with herbaceous and dried herbs notes, followed by a combination of dark olives, sundried tomatoes, toffee and cocoa beans. The tannins are smooth, and the finish lingering. Will cellar well until 2025, great to match with beef and venison dishes.

Analysis at bottling:

pH=3.80

TA=6.68 g/l

Alc=11.98% Vol.

RS=0.05 g/l