

STONECROFT

CABERNET SAUVIGNON 2023, GIMBLETT GRAVELS, HAWKE'S BAY

VINTAGE

2023 was a vintage unlike no other we have experienced. At the start of the season, we were not affected by frosts and flowering was good. The weather was relatively cool for most of the season with more rain than usual and considerable disease pressure. We were then hit by Cyclone Gabrielle and thought the vintage could be a write off. Luckily, after the Cyclone the weather changed completely and the warm end to the summer through to early autumn meant we were able to leave fruit on the vines and take advantage of the sunny weather. We were pleased with the end result.

VINEYARD

Cornerstone Vineyard, Gimblett Gravels

Located on the southern banks of the Ngaruroro River in the famed Gimblett Gravels sub-region.

Planted on young, deep alluvial gravels that are free draining and encourage low yields and concentrated flavour. A sub-region that has naturally low rainfall and high sunshine hours producing exceptional cool-climate Cabernet Sauvignon.

TECH NOTES

Standard Drinks : 7.9	ALC : 13.4%	Residual Sugar : Dry
Bottled: September 2024	Variety : Cabernet Sauvignon	
Vegan Friendly		

WINEMAKERS COMMENTS

Flavours of ripe blackberry and dark cherry and intense aromas of blackcurrant and plum, complemented by hints of cedar. The tannins are firm yet velvety, providing structure, while the acidity is well-balanced, giving freshness. The finish is long and expressive, with lingering notes of dark chocolate and spice.

WINEMAKING

FRUIT HANDLING AND FERMENTATION:

100% Hand-picked and hand plunged in 4 tonne fermenters.

MATURATION:

Matured in 100% French barrique with 25% new.

