

John Forrest

COLLECTION

# GIMBLETT GRAVELS

HAWKE'S BAY

## 2013 CABERNET SAUVIGNON

The wines from the Collection are only made in the best vintages and 2013 from this vineyard was no exception producing stunning fruit.

Dark crimson in colour; the wine has a heady nose of dried herbs, cigar box, mocha, liquorice and cedar. The palate unfolds with a complex array of cassis, black fruits, tobacco, cedar,

leather finishing with a gamey, earthiness and a lashing of pencil shavings. The

wine is perfectly balanced with a big mouthfeel

and tannins that are in no way harsh, but instead express the signature silky dry

finish of all the reds from one of this wine regions greatest single vineyards.



Cornerstone Vineyard Soil Profile

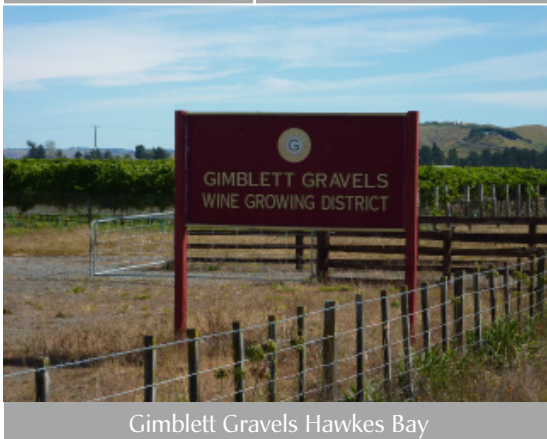
// In 1988 I bought a piece of wasteland in Hawke's Bay, deliberately choosing a site at the stoniest, hottest, western end of Gimblett Road, on Class 1a river gravels, because I was looking for a special place where warm climate reds, such as Cabernet Sauvignon and Syrah would fully ripen. My business partner, Bob Newton and I learned how to grow grape vines in gravel as we went along, pioneering many of the viticultural practices that are now norm in the region. Time has proven my instinct about Gimblett Gravels right. The Cornerstone Vineyard lies at the heart of the "Gimblett Gravels Winegrowing District", a trademark created in 2001 by local winegrowers based on defined soil types. This very limited edition Cabernet Sauvignon is a classic expression of these special soils. //

**Dr John Forrest**

49 Gimblett Road  
Hawke's Bay



YIELD	2.8 - 4.3 tonne/ha	
BOTTLING ANALYSIS	pH:	3.67
	TA:	6.95g/l
	Alcohol:	14%
	Residual Sugar:	Dry
NUMBER OF CASES	200	



Gimblett Gravels Hawkes Bay



GIMBLETT GRAVELS  
WINE GROWING DISTRICT

[www.forrest.co.nz](http://www.forrest.co.nz)