

Cabernet Sauvignon 2010

MAIMAI



Variety: Cabernet Sauvignon
Region: Hawke's Bay
Sub Region: Havelock
Style: Dry
Vintage: 2010

Vineyard

Grown on a small, meticulously managed block in the hills of Havelock North the old vines were left to crop at a naturally low level thus ensuring perfect balance between flavour, ripeness and phenolic components in the wine.

The warm 2010 summer aided in the fruit composition and gave us the opportunity to make a single varietal wine, something that we can not always achieve.

Appearance

Intense and vibrant red with garnet hues.

Aroma

The wine has lifted aromas of black cherries and plums.

Palate

Silky smooth texture with vibrant flavours of red currants and plums. Secondary notes of cedar, chocolate and cigar box give the complexity and a full mouth feel.

Vinification

The 2010 vintage allowed for full and even ripening of the fruit giving us the opportunity to make the wine in a natural and hands off manner. This retain the naturalness of the characters and lets the wine express the terrior of the site.

Harvested in late April and pressed off after a period of extraction the wine was aged and matured in French oak for 20 months before bottling in early 2012.

Enjoy with . . .

Red meats and strong cheeses.

Technical Information

Harvest Date: April 2010
Bottled Date: March 2012
Alcohol: 13%
Residual Sugar: <1 g/L
Titratable Acidity: 5.4 g/L
Packaging: Screwcap (12x750ml)

