

EST 1985



# PASK

GIMBLETT GRAVELS

Cabernet, Malbec, Merlot, Franc  
2019



#### TASTING NOTES

Deep purple in colour with intense berry fruits and lifted spice. A full bodied and robust blend with blackcurrant backbone with a plummy soft fruit and fragrant spice. Will be rewarded with cellaring.

#### VINTAGE DETAIL

After a spring with few frost events, the new year brought with it the long, hot summer days and cool nights that Hawke's Bay is known for. February saw no rainfall with very drying conditions in the lead up to harvest. Early ripening meant picking began at the start of March. An excellent vintage all round now paying dividends in the winery.

#### WINEMAKING

FERMENTATION VESSEL:	STAINLESS STEEL TANKS
FERMENTATION:	CLOSED FERMENTERS WITH REGULAR PUMPING OVER
BARREL TYPE:	SEASONED FRENCH OAK
MATURATION:	14 MONTHS
FILTRATION:	YES

#### WINE ANALYSIS

ALCOHOL:	13.50%
RESIDUAL SUGAR:	<1 G/L
ACIDITY:	6.0G/L

#### WINEMAKERS NOTES

Harvested during April. Tank fermented with regular pumping over for colour, flavour and tannin extraction. Oak maturation with regular racking for clarification and freshening.