



Jewelstone Hawke's Bay Cabernet Sauvignon 2008

Viticulture

This wine is a blend of Cabernet Sauvignon (86%) and Cabernet Franc (14%). The Cabernet Sauvignon is off a unique premium stony site with a good proportion of fine silt in the soil. The spur-pruned vines are over 15 years old and yielded a tiny crop on 13 April at 23.6 Brix. The settled, warm dry autumn in 2008 allowed a perfect long slow ripening to achieve optimum maturity at harvest. The Cabernet Franc, also off the Gimblett Gravels, was harvested at 24.7 Brix. This was also an exceptional parcel off 10 year old vines. Cabernet Franc has some floral components with great intensity and richness, giving a refined nose and savoury note to a blend. No Merlot in 2008 was up to the standards of these two components for our super-premium red wine blend.

Winemaking

The fermentations lasted about 10 days. Peak temperatures were 30 degrees. Then on the 3rd, 4th and 5th days of the ferment there was some plunging and pumping over once, or at most, twice a day. From then the pumpovers were minimal, especially once the wine went dry. The wine then spent another 21 days post fermentation to macerate further. The wine was run off to new and one year old French oak barrels for MLF. After aging for 18 months in French oak (50% new), the wine was blended, fined with egg white and then filtered before bottling.

Tasting Notes

This Jewelstone Cabernet has a vibrant colour with berry, chocolate and savoury aromas. The palate has a rich texture with good structure from big tannins. These tannins have good grip but are mature giving the wine great density. They will soften with time. Cellar for 5-10 years.

Alcohol	14.2%
Acidity	5.5 g/l
Residual Sugar	Dry
Ph Level	3.58
Sub Region	Gimblett Gravels

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