

Babich

Tasting Note

**BABICH IRONGATE GIMBLETT GRAVELS CABERNET
MERLOT FRANC 2004**



Grapes:

Cabernet Sauvignon (46%), Merlot (45%) and Cabernet Franc (9%)

Region:

Hawke's Bay - Gimblett Gravels

Winemaker:

Adam Hazeldine

Production Notes:

Extensive crop thinning in the vineyard produced select parcels of Cabernet Sauvignon (46%), Merlot (45%) and Cabernet Franc (9%). These grapes were individually fermented in open vats and spent an extended time on skin post ferment to aid structural development. The wines were put into new and seasoned French oak and assessed for quality after several months. After this time the individual parcels were blended and returned to oak for further maturation.

Tasting Notes:

A classic Irongate, brimming with rich blackberry and blueberry fruits, cassis, hints of vanilla and cedar. The palate is generous with a soft sweet fruit entry, cigar box complexity, seamless oak integration with a hint cocoa and a long finish. Tasted in 2008 the wine is still youthful although drinking very well with fine and seductive tannins

Recommended Food:

This wine is a brilliant match for red meats, game and pasta dishes. A perfect partner for casserole lamb shanks or with Scotch fillet, roasted rare in the piece.

Recommended Cellaring:

4-10 years