

# CJ PASK



GIMBLETT ROAD  
HAWKES BAY  
NEW ZEALAND

## GIMBLETT ROAD CABERNET MERLOT MALBEC 2008

This classic Bordeaux blend thrives at Gimblett Road. Ripe fully flavoured fruit is traditionally warm fermented and then aged in oak for softening, complexing and completing this wine. The strength of Cabernet is partnered with supple Merlot and fragrant Malbec.

**Colour:** Deep purple/red

**Aroma:** Blackcurrant fruit and fine sweet oak.

**Palate:** An intense well extracted red. Brambly fruits combine with firm tannin and fine oak. Bottle development will enhance this wine by offering leathery notes with time as well as softening

**Oak Maturation:** Approximately 14 months



KATE RABBURND, WINEMAKER



## TECHNICAL DATA

### SOILS:

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

### VINTAGE CONDITIONS:

The season started well with average Spring temperatures. However several cool days occurred in November. Temperatures remained high and rainfall low with the Growing Degree Days (GDD) being the highest over the period 2006 to 2010 and well above the 30yr mean. This warm season resulted in excellent clean ripe fruit albeit with a lower than average yield.

### COMPOSITION:

Alc. 14%

