



CJ PASK

DECLARATION

DECLARATION CABERNET MERLOT MALBEC 2006

The three varietal components were machine harvested separately from our Gimblett Road vineyards. The grapes were destemmed with minimal crushing and transferred to closed fermenters. Warm fermentation on skins, with regular pumping over was employed for maximum colour, aroma and flavour extraction. Some components completed ferment in barriques, whilst the balance were pressed off after post ferment maceration. Following 18 months maturation, regular racking and a rigorous selection process the components were blended and prepared for bottling in March 2008.

Colour: Dense purple - red.

Aroma: Berry fruits, spice and toasty fruitcake.

Palate: Intense, rich berry flavours. Spice and cassis characters are supported by fine tannins, sweet oak provides backbone and balance.

Oak: Approximately 18 months in French and American barriques.



KATE RADBURN, 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:

Flowering and fruit set were uneventful, although frost protection was paramount. Fine and warm summer was followed by a number of rain events in March, which required careful management of harvesting decisions. Free draining soils ensured that the rain was not a problem and clean, ripe fruit was received at the winery with low yields.

COMPOSITION:

40% Cabernet Sauvignon, 38% Merlot and 22% Malbec.

