

### **IRONGATE:**

# Hawke's Bay Cabernet Merlot Franc 2017



Our flagship Irongate Vineyard is situated in an old shingle bed of the Ngaruroro River in the Gimblett Gravels appellation of Hawke's Bay. First produced in 1987, this single vineyard wine has evolved to represent the very best of our craft. Crop-levels are heavily restricted to deliver excellent flavour concentration in the grapes, with the final blend delivering a rich, round and complex wine.

## **INFORMATION**

Grape Varieties	45% Cabernet Sauvignon; 37% Merlot; 18% Cabernet Franc.
Region	Hawke's Bay
Sub-Region	Gimblett Gravels
Vineyard	Irongate
Harvest method	Machine, de-stemmed at harvest
Harvest Dates	30 <sup>th</sup> Mar – 12 <sup>th</sup> Apr
Processing	Crushed to ferment tank
Fermentation vessel	Open top vats
Fermentation vessel Fermentation	Open top vats  Temperature peaking at 33C with gentle hand plunging of cap. Yeast: Torulaspora delbrueckii in combination with Saccharomyces cerevisiae. An average of 13 days on skins.
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Fermentation	Temperature peaking at 33C with gentle hand plunging of cap. Yeast: Torulaspora delbrueckii in combination with Saccharomyces cerevisiae. An average of 13 days on skins.
Fermentation  Malolactic	Temperature peaking at 33C with gentle hand plunging of cap. Yeast: Torulaspora delbrueckii in combination with Saccharomyces cerevisiae. An average of 13 days on skins.  Yes







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# **TECHNICAL NOTES**

Alcohol	13.0%
TA	5.7 g/L
рН	3.60
Residual sugar	Dry

### **WINEMAKER NOTES**

#### Nose

Red plums, cassis and boysenberry with a hint of kirsch and vanilla.

#### **Palate**

Entry combines sweet and savoury elements. Red cherries, plum and underlying cedar flavours carry through the palate and linger attractively. Medium weighted and elegant.

# Recommended food

This wine is a brilliant match for red meats, game and pasta dishes. A perfect partner for casseroled lamb shanks or with scotch fillet, roasted rare.

Recommended cellaring	5-8 years	
First Vintage	1986	
AWARDS		
94 POINTS	Cameron Douglas, www.camdouglasms.com	



