



IRONGATE

Gimblett Gravels Cabernet Merlot Franc

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.





WINEMAKER NOTES

lackberry, blueberry, and plum. Inviting and warm with a touch of spice, charcuterie and well integrated oak.

Smooth and seamless with layers of sweet dark fruits, cocoa, cedar and liquorish. Dense, concentrated and vibrant with a long finish.

FOOD RECOMMENDATION

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

AWARDS

STARS

Michael Cooper

NZ Listener magazine

5 STARS

Sam Kim

Wine Orbit - www.wineorbit.co.nz

INFORMATION

First Vintage 1986

Grape Variety

43% Cabernet Sauvignon, 40%

Merlot, 17% Cabernet Franc

Region Gimblett Gravels, Hawke's Bay

Clonal Selection Various

Harvest Method Machine, de-stemmed at harvest

Harvest Dates 28th March - 26th April

Harvest Analysis Various

Processing Crushed to ferment tank

Fermentation

Fermentation

Vessel

Open top vats

Low rate yeast additions.

Temperature peaking at 33C with gentle hand plunging of cap. An average of 35days on

skins.

Malolactic Yes

Maturation 15 months in French barrels

(225L)

Fining Gelatine

minimal: 5μm

TECHNICAL NOTES

Alcohol 13.5%

TA 5.6 g/L

pH 3.76

Residual Sugar Dry

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