

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

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

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

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

94 POINTS

Cameron Douglas MS www.camerondouglasms.co.nz



BABICHWINES.COM

INFORMATION

First Vintage 1986

45% Cabernet Sauvignon; 37%

Grape Variety Merlot; 18% Cabernet Franc.

Region Gimblett Gravels, Hawke's Bay

Clonal Selection Various

Harvest Method Machine, de-stemmed at harvest

Harvest Dates 30th March - 3rd April

Harvest Analysis Various

Processing Crushed to ferment tank

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 13days on skins.

Malolactic Yes

Maturation 15 months in French barrels

(225L)

Fining Isinglass

Filtration Yes

TECHNICAL NOTES

Alcohol 13.0%

TA 5.7 g/L

pH 3.60

Residual Sugar Dry