

CABLE BAY FIVE HILLS 2012

Merlot/Malbec

Waiheke Island



Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKERS

Neill Culley

VARIETIES

67% Merlot, 33% Malbec

VINTAGE

2012

REGION

Waiheke Island

ALCOHOL

13%

SWEETNESS

Dry

FERMENTATION/AGING

Small open top fermenters, matured in French oak barriques

CELLARING POTENTIAL

This wine will reward cellaring for up to 8 years, or alternatively, enjoy upon release.

TASTING NOTE

Alluring ripe doris plum, cinnamon and bramble crumble aromas wholeheartedly fill the nose. The palate is fine and supple, with great tannin structure and a marvellous juiciness which persists through to a lengthy and nourishing finish.

FOOD MATCH

Slow roasted short beef ribs with plenty of thyme.

VINEYARDS

This wine is produced from grapes grown on five hillside vineyards located at the Western end of Waiheke Island. The sun-drenched slopes and clay soils provide the ideal terroir for producing ripe, flavoursome Bordeaux variety grapes. The vineyards are managed using traditional techniques including shoot thinning, green harvest and hand leaf-plucking. The yield from these vines is low, typically 1.5 to 2 tonnes/acre, resulting in excellent concentration and length in the finished wine.

WINEMAKING

The grapes were hand picked and gently crushed into small open top fermenters. During fermentation, hand plunging was used to ensure the gentle extraction of colour and tannins from the fruit. After a 2 week period of post-fermentation maceration, the free run wine only, was run to French oak barriques for 14 months maturation. The final blend is a reflection of both the growing season, and the character each variety contributes to make an elegant, balanced wine.