



WAIHEKE ISLAND FIVE HILLS 2008 MERLOT MALBEC CABERNET

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 Waiheke Island vineyards are accredited SWNZ (Sustainable Wine Growing New Zealand).

WINE MAKER

Neill Culley

TASTING NOTE

An elegant blend of the classic Bordeaux varieties, displaying ripe fruit and a touch of wild herb, balanced by fine, supple tannins. Warm, rich plum and cassis characters give rise to hints of mocha and cedar – Additional complexity will develop overtime. The blend is comprised of 46% Merlot, 31% Malbec, 17% Cabernet Sauvignon and 6% Cabernet Franc.

FOOD MATCH

Cable Bay Head Chef Sam Clark suggests serving this wine with a scotch fillet steak.

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 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 harvested and gently crushed into small open top fermenters. During fermentation, hand plunging is used to ensure the gentle extraction of colour and tannins from the fruit. After a period of post-fermentation maceration, the free run wine only is 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.

CELLARING

Enjoyable upon release, this wine will reward cellaring of up to 7 years.

AWARDS

4.5 stars M.Cooper

