

2019 LE CHARMANT



HARVEST PERIOD:

Hand harvested April 2nd - 25th, 2019

WINERY ARRIVAL:

Bunches arrived in small bins to ensure no berry damage, berries inspected over sorting table after destemming and gravity transferred to fermentation vats.

FERMENTATION:

Grape lots kept separate by variety, cold soak for 3 days then soft extraction of polyphenols during fermentation applying "pigeage" and slow pump overs.

COOPERAGES:

Barrels from four French coopers were selected based on tasting results over a 12-month period.

BARREL AGING:

100% new French oak 15 months

VARIETIAL BLEND:

Merlot 60%, Cabernet Sauvignon 30%, Cabernet Franc 5% & Malbec 5%

APPELLATION:

Hawkes Bay

FINAL ANALYSIS:

Alcohol: 13.5%, T.A:5.94, pH: 3.74

BOTTLING DATE:

September 15, 2020

Egg white fined and filtered before bottling.

PRODUCTION:

50 cases or 600 bottles (750ml)

Excellent 2019 growing conditions made for a great vintage, a wonderful long summer meant that all fruit was picked at full ripeness. Summer while not as hot as previous years, but with its longer duration made for very ripe Merlot leading to great fruit balance. After pressing, the juice was aged completely in new French oak which plays a vital role by supporting the concentrated fruit flavours and enhancing the power and elegance to the wine, leading to a full-bodied silky textured wine.

Complex and seductive, a core of dark red fruits and new wood, smoked oak, sweet tobacco and baking spices. Youthful, charming and floral, On the palate—full bodied and dry with flavours of black currant then blackberry, roasted Doris plum and clove, cigar tobacco and vanilla pod. Complex, layered and delicious. Besting drinking from 2025 through 2035+.