



PASK

GIMBLETT GRAVELS

DECLARATION
CABERNET MERLOT MALBEC
2013



TASTING NOTES

Dark purple colour. Black fruit aromas, cassis and new oak abound.

Dense spicy rich palate, firmly structured with great texture and silky tannins. A wine to be cellared with confidence for ten years plus.

VINTAGE DETAIL

Many frosts through spring, with October warming and temperatures continuing and temperatures continuing to rise in November and December, peaking in mid January. Fine calm days and coll nights with little wind or rainfall, hard to imagine a better vintage.

WINEMAKING

Fermentation vessel:	Stainless Steel Tanks
Fermentation:	Warm fermentation on skins
Barrel Type:	French and American oak, barriques, hogsheads and puncheons.
New Barrel:	Approx 85%
Maturation:	19 months
Filtration:	Sterile
Estate bottled:	23/12/2015

WINE ANALYSIS

Alcohol:	13.5%
Residual sugar:	<1 g/l
Acidity:	6.45 g/l
Total Production:	798 cases (6)

WINEMAKERS NOTES

Harvested in April, all three varietals in clean ripe condition. Transferred to tank with some cold soaking, followed by warm fermentation with various red wine yeasts. Barrel maturation in new French and American oak, barriques, hogsheads and puncheons. Predominantly medium toast, with regular racking.