



2018 ARGENT



PREMIUM, BARREL AGED, RICH AND CONCENTRATED CABERNET SAUVIGNON

Argent: *the colour of silver*

Colour

Deep, dark, carmine.

Aroma

Cassis and dark black fruits, hints of chocolate and cedar.

Palate

Dense, rich, cassis and cocoa, supported by fine French oak. Layers of richness, depth and complexity, pure and focused.

Vintage

The Spring leading up to the 2018 vintage was relatively frost-free. A warm, dry early summer followed by a very hot January and February ensured the vintage was on track to be a good one. Cabernet Sauvignon is the last to be picked and the month of April brought about dry heat and warm settled weather bringing the Cabernet in to optimum ripeness resulting in a rich, intense wine exhibiting pure, elegant, Cabernet characters.

Vineyards

Highway 50 and Bridge Pa, Hawke's Bay, NZ.

Soils

Gravels & sandy loam.

Winemaking

Hand picked and destemmed with 100% whole berries. Cold soaked for 4-5 days and fermented in small open top fermenters.

Ageing

24 months in French oak barrels, 30% new.

Unfined and Unfiltered

Chemistry

pH 3.73 TA 5.8g/l Alc 13.0 %v/v

Recommended cellaring

Drink now through till 2026-2028+

963 bottles

