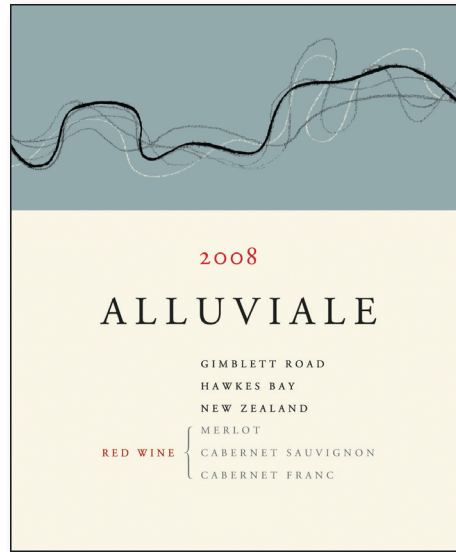


# ALLUVIALE

HAWKES BAY, NEW ZEALAND

RED WINE | GIMBLETT ROAD • WHITE WINE | AORANGI ROAD



- Grape Varieties:** Merlot 55%, Cabernet Sauvignon 25%, Cabernet Franc 20%
- Region:** Gimblett Gravels Winegrowing District
- Vineyards:** The Alluviale red blend is created from grapes grown in two vineyards on the internationally famous Gimblett Road, at the centre of the Gimblett Gravels district. The Gimblett Road wine growing area sits on an alluvial fan which has evolved over thousands of years. Over time, the Ngaruroro River regularly flooded the Hawkes Bay area, depositing small amounts of gravel each time. These ancient riverbeds of stoney gravel were permanently exposed when the river changed its course in 1867.
- Oak maturation:** 16 months in 90% new and 10% one year old French oak barriques.
- Color:** Bright and inky deep with an amaranth hue.
- Bouquet:** A lifted aroma of damson plum, bramble, violet and roasted coffee. Intensely floral and fragrant with hints of cocoa, leather, graphite and savoury notes from French oak.
- Palate:** Complex, lingering, prune and raspberry flavours with excellent volume, length and balance. Sweet fruit and savoury notes supported by spicy oak and fine tannins.
- General:** Lifted aromas of red fruits, dark chocolate, floral and savoury notes. A complex palate of cassis, prune and red berries, spicy oak and velvety tannins.
- Production:** 500 cases produced.
- Cellaring:** Firm tannins, excellent concentration and ripe fruit ensure that this wine can confidently be cellared for 5 to 7 years.
- Technical Notes:** 14.5% alc/vol. pH: 3.67 TA: 5.68g/L
- Serve:** At room temperature, 14 – 16 degrees, with full flavoured foods, especially red meats, pastas and game.

Alluviale has an RRP of \$30 and can be purchased through the website [www.alluviale.com](http://www.alluviale.com) or leading retailers.