



ZINFANDEL 2010

Colour: Ruby red

Aromatics: Raspberry, and cherry and vanilla with spicy notes.

Palate: Lots of red fruit; cherry and raspberry, with sweet spices and cedar. Medium bodied with a smooth finish and good length.

<i>REGION</i>	Gimblett Gravels, Hawke's Bay.
<i>VINEYARD</i>	Roy's Hill
<i>VINTAGE</i>	A cooler year than average, which meant yields were down, however heat late in the season resulted in high quality fruit and good flavour development.
<i>HARVEST</i>	Hand harvested at very low yields.
<i>ANALYSIS</i>	13.5% abv
<i>VINIFICATION</i>	Fermented in open-top stainless steel fermenters. Hand plunged three times daily. Post fermentation soak for two to three weeks. Matured in American oak barrels for at least 15 months. 50% new oak.

*RECOMMENDED
RETAIL PRICE* NZ\$35



