



RUHANUI 2008

TASTING NOTE

Perfumed dense fruity aromas, finely poised dense fruit, fine grained long tannins. Very nicely balanced and restrained but with underlying power. Very ripe flavours. One of our best.

REGION

Gimblett Gravels, Hawke's Bay.

GRAPE VARIETIES

74% Merlot, 26% Cabernet Sauvignon

VINEYARD

Roy's Hill

HARVEST

Hand harvested at very low yields.

ANALYSIS

13.5% Abv

VINIFICATION

Fermented in open-top stainless steel fermenters. Hand plunged three times daily. Post fermentation soak for two to three weeks. Matured in French oak barrels for at least 18 months.

RECOMMENDED RETAIL PRICE

NZ\$35

