



Corbans Private Bin Hawke's Bay Merlot Cabernet Sauvignon 2007

Corbans' winemakers craft this range of complex varietal wines from premium Hawke's Bay fruit to be ideal companions for food. Luscious dark fruit aromas are layered with subtle French oak characters to create a complex, enticing wine.

DESCRIPTION:

Colour: Vibrant ruby red

Aromas: Luscious plum and cassis characters, with hints of savoury oak

Palate: A rich, intense wine with ripe forest berry flavours, highly integrated oak characters and lingering silky tannins.

FOOD AND WINE MATCH:

This wine is a perfect accompaniment to richly flavoured red meat dishes such as beef, lamb or venison.

CELLARING:

Whilst drinking well now, this wine will continue to develop in complexity. Ideal cellaring is five to ten years from the vintage year.

Wine:	Corbans Private Bin Merlot Cabernet Sauvignon
Vintage:	2007
Release date:	January 2010
Winemaker:	Tony Robb
Variety:	53% Merlot (Gimblett Gravels), 47% Cabernet Sauvignon (Redstone)
Region:	100% Hawke's Bay
Alcohol:	14 % by volume
pH:	3.70
Titrateable Acidity:	5.6g/l as tartaric
Harvest notes:	Hawke's Bay enjoyed dry, almost drought-like conditions during the summer ripening season for the 2007 vintage. The fruit for this wine was sourced from Hawke's Bay vineyards in the Gimblett Gravels and Redstone sub-regions. Gimblett Gravels wines have become internationally renowned due to the intensity and ripeness of the fruit, coupled with the quality and quantity of tannin to allow these wines to age for many years. Fruit from the Redstone area is typically softer and fleshier, exhibiting physiological ripeness at lower ripeness levels than for the Gimblett Gravels.
Fermentation notes:	The fruit was gently de-stemmed, then crushed into small fermenters where the caps were gently worked up to three times a day utilizing rummage wands and traditional pump-overs. Extended post-fermentation maceration was used to soften the tannins and stabilize the colour, with the wines spending between 22 and 40 days on skins.
Maturation notes:	The wine was aged for 18 months in French oak barriques, 30% of which were new. Malolactic fermentation took place in barrel. Finally, the wine was bottled without filtration.
Accolades:	Gold Medal, 2009 Hawke's Bay Wine Awards.

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