



ABBEY

CELLARS

2005 Abbey Cellars 'Graduate' Merlot Cabernet

"Intriguing aromas of plum, spearmint and cranberry show through with soft oak and dark fruit characters. Gentle and savoury on the palate with a warm, spicy, textural finish".

The Vineyard

All Abbey Cellars wines are handpicked from our 'single estate' vineyard. Located on premium land with-in the Bridge Pa Triangle region, which is famed for its red metal soils and superb grape growing conditions.

The Vintage

A long, even summer meant that the grapes had great flavour development at harvest.

Winemaking

Fruit was picked on flavour-ripeness then crushed and destemmed into open fermenters followed by a cold soak for 48 hours to extract maximum colour and flavour before being warmed up and inoculated with selected red wine yeasts. During a warm, ten day fermentation at 28 degrees the cap was hand-plunged to gently extract tannins, to maintain colour stabilisation and add structure without harsh phenolics. Following ferment, the free-run wine was pumped away and the skins were transferred by hand to the press where pressings were extracted separately and added back later to enhance colour and structure.

Winemaker	+ Emma Lowe
Variety	+ 76.8% merlot, 13% cabernet sauvignon, 9.2% cabernet franc 1% malbec
Region	+ Hawkes Bay
Aging	+ 100% new French & American oak 9 months.
Style	+ Dry
Appearance	+ Inky black
Cellaring	+ 1-3 years
Serve	+ Room temperature 15 -18 °C
Alcohol	+ 13%



"Drink with cold meats, grainy bread and hearty condiments a-la-ploughmans lunch".

www.abbeycellars.com