



ABBHEY

CELLARS

2005 Abbey Cellars Cabernets Merlot

“Bright garnet colour and has rich raspberry liquorice aromas with ripe berryfruit flavours, soft pepper and a warm, easy weight on the palate. Slippery tannins combine with an earthy, savoury character on the 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	+ 50% cabernet franc, 41.4% merlot, 7.6% cabernet sauvignon, 1% malbec
Region	+ Hawkes Bay
Aging	+ 100% new French & American oak 9 months.
Style	+ Dry
Appearance	+ Garnet red
Cellaring	+ 1-3 years
Serve	+ Room temperature 15 -18 °C
Alcohol	+ 13%



“Smooth, textural tannins that make this a lovely drop with a rich, Italian Bolognese or spicy, meat-laden pizza”.

www.abbeycellars.com