



ABBEY

CELLARS

2006 Abbey Cellars 'Graduate' Merlot Cabernet

"Ripe, rich and meaty with a complex, layered palate of mace, chocolate and aromatic dried herbs. Satisfying and warm on the finish with excellent length of flavour".

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

Hotter weather early on meant the grapes were harvested riper and earlier than usual and reds were unaffected by an unseasonal wet spell.

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	+ 71.9% merlot, 15.7% cabernet franc, 8.5% malbec, 3.9% cabernet sauvignon
Region	+ Hawkes Bay
Aging	+ French oak 9 months
Style	+ Dry
Appearance	+ Dark crimson
Cellaring	+ 2-3 years
Serve	+ Room temperature 15 -18 °C
Alcohol	+ 13%



"Enjoy with slow-cooked prime Angus beef rib smothered in garlic and mushrooms with rosemary roasted vegetables".

www.abbeycellars.com