



CABLE BAY FIVE HILLS 2020

Waiheke Island

Cable Bay Vineyards is dedicated to crafting exquisite wines known for their subtlety, elegance and depth. Taking an Old World approach and combining it with New World techniques, Cable Bay's opulent wines are a stylish reflection of the land where they began.

All of Cable Bay's vineyards are accredited with SWNZ (Sustainable Wine Growing New Zealand).

WINEMAKERS	Chloe Somerset & Ross Anderson
VARIETIES	67% Merlot, 33% Malbec
VINTAGE	2020
REGION	Waiheke Island
SINGLE VINEYARD	Estate Vineyard
ALCOHOL	14.0%
SWEETNESS	Dry
FERMENTATION/AGING	Whole-berry ferment, matured in French oak barrels, 38% new.
CELLARING POTENTIAL	This wine will reward cellaring for 15+ years, or will be thoroughly enjoyable upon release for a more robust experience!

TASTING NOTE

Blackberry, medjool date and doris plum aromatics bounce from the glass. Rosemary also subtly there, along with savoury, toasty spices from the oak. The palate has solid tannin structure and beautiful shape, which will integrate and soften with time ageing in bottle. There are blackcurrant, chocolate and smoky flavours on the palate, with a mineral texture that is reminiscent of clay pots hot from the kiln, and volcanic rock. The natural acidity of the Malbec and our place, provides direction and length. All are attributes that secure us in the knowledge that this wine is built to age.

VINEYARDS

This wine is from Merlot and Malbec vines grown on a single vineyard site in our estate owned Waiheke Island Vineyard. The vineyard site is situated on sun-drenched, south-west facing hillside slopes with predominantly mineralised clay soils and volcanic ash, over Jurassic era rock. The viticulture is meticulous, with the aim of balanced, healthy vines, which bear beautifully ripe grapes with intense concentration of natural Merlot and Malbec characteristics. Harvesting perfect fruit is our first priority.

WINEMAKING

These grapes were handpicked in March 2020, and immediately transferred into small open top fermenters in our winery. The ferment was 100% whole berry, which we plunged by hand to ensure gentle extraction of colour and tannins from the fruit. At pressing, only the free run wine was retained, and run to French oak barriques for integration and maturation. In oak, it aged for 17 months before assemblage and bottling. The final wine is a reflection of both the growing season, and the character each variety contributes to make a powerful yet balanced wine.