



## 2007 Redd Gravels

Blake Family Vineyard was specifically founded in 2000 to work towards creating a world class Bordeaux-style red blend. Seven years of singularly focused work later, our first release was the 2004 Redd Gravels. The 2007 is our fourth release.

This wine was created from grapes grown in our Hawkes Bay Gimblett Road vineyards, situated on an alluvial fan evolved over thousands of years. The Blake Family grapes come from these ancient riverbeds of warm stoney gravel, which were more permanently exposed when the Ngaruroro River changed its course in 1867.

The unique mix of microclimate, fast-draining stoney soils, and our rigorous pruning, crop thinning and picking by hand provided fruit of extraordinary intensity. Using a double sorting table / La Trieur system, we ensured that only perfect fully ripened grapes made it into tank. We employed artisanal

and time honored practices such as native yeast primary fermentation in small oak cuves and stainless steel tanks (ranging from 1,000 litres to 5,000 litres); malolactic fermentation and aging in French oak 225L barrels, and "bâtonnage" (or stirring while in barrel). Our boutique winery set up includes equipment that allows us to work gently via gravity flow and in small lots, allowing each vineyard parcel to remain separate and unique. We gave every parcel and every tank of wine maximum opportunity to meet our standards.

It was only after the wine has been made and been aging in oak for twelve months that we began the evaluation process. At that time, we selected the finest barrels. The result is a wine of remarkable purity of fruit, body and balance.

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### TASTING NOTES

<i>Grape Varieties:</i>	Merlot 73%, Cabernet Sauvignon 18% and Cabernet Franc 9%.
<i>Region:</i>	100% Gimblett Road vineyards in the Gimblett Gravels Winegrowing District.
<i>Oak maturation:</i>	Original cuvee was blended in July '08 from 11 barrels, 9 of which were new wood (07). Returned to all 07 barrels for remainder of elevage (4 months).
<i>Color:</i>	Bright and inky deep purple hue.
<i>Bouquet:</i>	Concentrated & slightly spicy, with berry, black currant and cherry fruit aromas. Intensely fragrant, with hints of mint, cedary French oak and berry fruit bouquet with tobacco/cigar box characteristics.
<i>Palate:</i>	Complex, lingering, ripe cherry flavours with excellent length and balance. The wine has a deep, fresh berry fruit flavor typical of Gimblett Road Cabernet. The spicy, smokey oak is well integrated with long, fine tannins on the finish.
<i>General:</i>	Intense cherry and berry flavors, integrated oak with a long intense finish. Firm tannins and ripe fruit means that this wine can confidently be cellared for 5 to 25 years. 275 cases released.
<i>Technical Notes:</i>	14.3% alc./vol. pH: 3.8 TA: 5.6g/L
<i>Serve:</i>	At room temperature, 14 – 16 degrees, with full flavoured foods, especially red meats, pastas and game.
<i>RRP:</i>	\$80.00 NZD