

COLLABORATION WINES »«

Argent: *the colour of silver*

An interpretation of Cabernet Sauvignon



Artwork

Argent: the colour of silver –one of my favourite paintings of Angela's and the inspiration for my portfolio of wines.

Viticulture

Cabernet Sauvignon is a varietal that is a challenge to attempt in Hawkes Bay consistently year after year but with the right sites and meticulous attention to detail in the vineyard and winery the work put in is truly worth it.

The grapes for this wine were sourced from low yielding vines growing in gravel vineyard sites, ideally suited to Cabernet. A small parcel of Merlot from heavier soil was blended to add depth to the mid palate and balance the wine.

Shoot thinning, leaf removal and fruit thinning throughout the season, followed by hand picking ensures only the finest quality grapes.

Winemaking

A combination of old and new world winemaking techniques ensures the dark fruits dominate and produce soft supple wines with core acidity, structure and tannin.

Aging for 20 months in new and older French oak barrels has added structure and depth while ensuring the varietal characters remain true.

Unfined and unfiltered, natural sedimentation may occur.

Cuisine

Decadent, slowly cooked beef and mushroom casserole with rosemary and garlic crispy roast potatoes



2011 ARGENT: *the colour of silver*

The 2011 vintage in Hawkes Bay was favourable for Cabernet Sauvignon.

A cooler, wetter year overall but the warm weather seemed to hit at the right time for Cabernet. Beautiful warm spring during bud break followed by months of unsettled, cold, rainy weather. Cabernet Sauvignon is thick skinned and outlasted the unusual weather patterns. The last to be picked and the month of April brought about warm settled weather bringing the Cabernet into optimum ripeness resulting in a rich, intense wine exhibiting pure Cabernet Characters.

Aroma: Dark black fruits, cassis and raspberries with underlying forest floor character.

Palate: Sleek and smooth on the entry, rich, juicy mid palate, soft supple tannins, bright acidity with a core of dark black fruits. Immense length, complex yet elegant

Chemistry: pH 3.63 TA 6.45g/l Alc 13.5 %v/v

Recommended Cellaring- age now through till 2022+

100 cases produced



**92+/100 eRobert Parker – Master of Wine- Lisa Perotti Brown
4 STARS – Michael Cooper- 2013 Buyers Guide to NZ Wines**