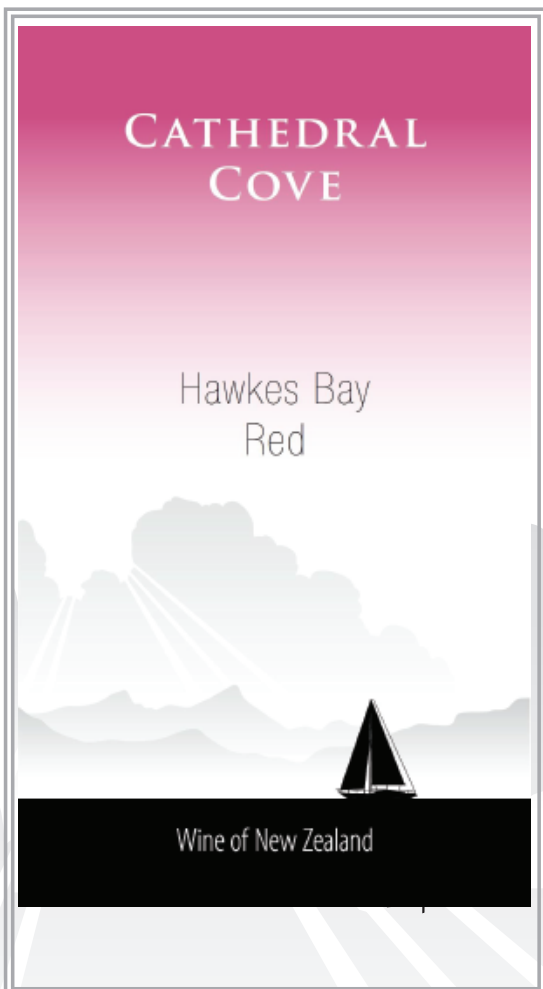




THE WINE PORTFOLIO

CATHEDRAL COVE

RED



The winemaker has taken a multitude of varieties and with artistic fusion, blended them together to produce a lovely, easy drinking Hawkes Bay red wine.

Aromas of mint, cedar, sandalwood and plum create interest as they rise from the glass. Flavours of peppered plums and subtle spice dominate the palate and envelope the tongue to produce a medium bodied, lengthy tasting experience.

A good accompaniment to barbequed pepper steak.

Best consumed within 5 years of bottling.

Grape Varieties:	Cabernet Franc 30%, Malbec 28%, Merlot 25%, Pinot Noir 10%, Montepulciano 5%, Cabernet Sauvignon 2%
Region:	Hawkes Bay
Wine Analysis:	
Date of Harvest	April - Various years
Brix	Avg 24°
Fermentation	Stainless Steel
Maturation	6 months, older oak.
Malolactic	100%
Alcohol Volume	12.5%
Residual Sugar	9 g/L
Acidity	5.8 g/L
pH	3.38