



NOVA VITA

ADELAIDE HILLS WINES

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2014 GK Inheritance Cabernet Merlot

The traditional Bordeaux varieties grown in cool-climates such as the Adelaide Hills are beginning to establish a name for a style that displays elegance, subtle richness and full fruit characters. Our vineyards are perfect sites for growing Cabernet Sauvignon and Merlot with warm north facing slopes enhancing fruit development.

Viticulture

The 2014 growing season was an excellent year for the production of medium to full-bodied Cabernet and Merlot wines. The year was a warm and low rainfall year with low fruit yields producing small berries with perfect juice to skin ratios. The grapes were harvested in two batches early in April once they had reached perfect ripeness.

Winemaking

The grapes were cold soaked prior to yeast inoculation and then fermented in 2 to 10 tonne open fermenters for over 2 weeks. Cap management and colour extraction was managed through daily hand plunging and then gentle daily pigage (pump-over) prior to pressing. All pressings were combined with the free-run wine and transferred to French oak.

Our Cabernet-Merlot is a blend of 60% Cabernet and 40% Merlot with the Merlot used as it adds towards a balanced mouthfeel and softness on the palate. The final wine exhibits a deep purple colour with a light hue on the edge. The blended wine is made to be fresh, fun and easy to drink early on but with cellaring will add complexity and secondary characters as the wine matures. The wine has a fragrant nose with varietal characteristics of plum, cassis, blackcurrants and hints of earth. A gentle French oak influence adds to the full mid-palate and savoury finish. The wine is ready to drink now or will cellar well and reach its full potential in 5 to 20 years.

Winemaker – Mark Kozned

Variety – Cabernet Sauvignon (60%) and Merlot (40%)

Alcohol – 14.5%

pH – 3.46

TA – 6.46 g/L

