



## 2015 Ram Paddock Red

### Tasting Notes

The wine shows a lovely mid Ruby/Crimson colour with flashes of purple at the rim. The nose clearly shows the essence of each variety with cassis, cedar and tobacco leaf from the Cabernet Sauvignon. The Cabernet Franc offers up its characteristic violet like perfume, blueberry like fruit notes and peppery lift. The Merlot is all gorgeous, juicy plums and a lovely earthiness that keeps the wine grounded. All seasoned with some lovely toasty French oak. In the mouth the wine is immediately appealing with softly textured Cabernet Franc leading the way with its blue hues fruits, savoury sinew and delightfully peppery tannins. The mid palate is suitable fleshed out by those plummy pastille notes of the Merlot which also contributes some lovely low toned savoury notes like a well tuned sub-woofer. As the palate builds the Cabernet begins to assert itself showing typical blackcurrant, cigar-box and its unmistakable tannic grip. While quite chewy in its youth we expect the tannin to resolve over the next decade to reward those patient enough to cellar into the mid 2020's.

**Wine Analysis:** Alcohol 14% pH 3.75 Acidity 5.4 g/L

### Vineyard & Winemaking

Ram Paddock Red is grown in a natural amphitheatre on the south bank of the Waipara River on terrace of free draining silt loam over ancient river gravels. The vines here are getting some serious age and as with humans begin to show their true character especially in seasons that offer challenges to grower and vine alike. Twenty fifteen was an unusual season with a very cold start, so cold in fact that some of our early varieties took a real hit but these venerable old vines took their own time and grew through a relatively warm mid-summer (MJT 18.2) and a nice warm end to the season giving us close to complete ripeness in these late bursting varieties.

### Harvest dates:

Merlot - 17 April Brix 23.0 Acidity 7.25 g/L pH 3.45  
 Cabernet Sauvignon - 30 April Brix 23.0 Acidity 7.0 g/L pH 3.48  
 Cabernet Franc - 1 May Brix 23.2 Acidity 8.3 g/L pH 3.21

### Awards

International Wine & Spirit Competition 2017 - **Silver Medal**