



UNISON VINEYARD

Established in 1993, Unison Vineyard is a boutique Family Estate at the heart of the premium NZ red grape growing GIMBLETT GRAVELS Winegrowing District in Hawkes Bay.

Our handcrafted philosophy includes handpicking, gentle basket pressing, and top quality oak barrel ageing to ensure the wines developed from our unique terroir capture the intensity the vineyard has to offer.

CLASSIC BLEND 2013

WINEMAKING

After basket pressing, the individual component varieties of the 2013 Classic Blend went into barrel. The blend was put together in December 2013 and matured for a further 6 months in small oak barrels and 500 l puncheons. 30% of the oak was new. The blend then spent another 12 months in large oak ovals. The wine was fined using fresh egg whites and filtered before bottling on the property in January 2016.

TASTING NOTE

Complex aromas of dark fleshy fruit, laced with cardamom and nutmeg along with a touch of leather. As the wine flows through the mouth, dark berry fruit flavours are highlighted along with chocolate and a savoury note reminiscent of North African spice. Finely textured tannins complete the palate and carry the complex flavours onto the finish.

FOOD MATCH

Roast beef with yorkshire pudding, boeuf bourguignon.

CELLARING POTENTIAL

5-10 years.



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