



2020

WINE OF NEW ZEALAND

A brilliant season for the late ripening varietals that make up our Célèbre blend. 2020 finished with a long dry spell in April that enabled the merlot, malbec, cabernet franc and syrah to reach perfect ripeness.

The nose opens with spices of star anise, sumac and cinnamon, following through with ripe Damson plum and top notes of violet. Youthful and energetic, with a succulent mid palate this wine balances complexity and concentration while remaining light on it's feet. Thirty five years on from the first release of Célèbre, this blend continues to go from strength to strength as the vines slowly mature, their roots moving deeper into the gravels of the Martinborough Terrace.

The merlot and malbec were fermented together, with a preferment maceration of around 4-6 days until indigenous yeasts complete the fermentation over ten to twelve days. The fermenters are then closed up and the wine is left to slowly macerate with the skins for a further 10 days. The syrah which ripens earlier is fermented separately with a shorter fermentation period to keep it bright and floral. Pristine cabernet franc was whole bunch fermented and adds an exotic high note to the blend. Aged in French oak for 22 months prior to bottling to soften the tannins and allow the wine to slowly open and evolve.

The 2020 Célèbre is a blend of merlot 46%, syrah 38% and small portions of malbec 9% and cabernet franc at 7%. This is a wonderful vintage of Célèbre, impressive on release, and will continue to evolve further and reward cellaring.

