

2011 Hawke's Bay Merlot

Vineyard:

Premium grapes were first grown in Te Awanga at the beginning of last century. The warm coastal climate, gentle sea breezes and the shallow clay soils combine to produce award winning wines of great varietal flavour and finesse.

Autumn 2011 was long and dry. The age of our Merlot vines ranges from 15 to 10 years old with a combination of clones and rootstocks. The mix of clay, alluvial silts, volcanic ash and gravels make this in interesting and potential high quality site. We believe Merlot is particularly well suited to this vineyard and results over the last two decades have proven this to be the case.

Winery:

Fruit was destemmed and crushed to open and closed fermenters where the must was fermented hot to maximize extraction of tannin, colour and flavour. The fermenting juice was on skins for an average of just under 4 weeks. This allowed for the full build of tannin and mouth feel before the wine was pressed and run to barrel where it was aged for 18 months in new and used French oak.

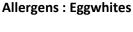
Taste:

Rich and crimson in colour the nose of this wine displays an aroma of currant, cassis and spice characters, while the palate is full, rich and soft with excellent balance and structure.

A wine styled for approachability but that will benefit from some bottle age. Ten years cellaring potential.

Alc: 13.5%

Approx. Standard Drinks: 8





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