

WINEMAKERS' RESERVE:

# Hawke's Bay Merlot 2015



This stylish Merlot is produced from a special selection of grapes grown in the stony soils of our Irongate vineyard in the Gimblett Gravels region of Hawke's Bay. It displays an attractive wealth of berry fruit and plum aromas, balanced by full-flavoured, soft tannin finish.

#### **INFORMATION**

Grape Varieties	88% Merlot 12% Malbec
Region	Hawke's Bay
Sub region	Gimblett Gravels
Vineyard/s	Gimblett Road
Clonal selection	Merlot 6, Malbec unknown
Harvest method	Machine. De-stemmed at harvest.
Harvest dates	27 <sup>th</sup> March
Harvest Analysis	22.8 brix, pH 3.32, TA 5.2
Processing	Crush. Pre-ferment skin soak
Fermentation vessel	Stainless steel
Fermentation	Various yeast species. Extended skin contact.
Malolactic	Yes
Maturation	15 months in French oak. 25% new
Fining	Egg Whites
Filtration	Yes







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#### **TECHNICAL NOTES**

Alcohol	13.5%
TA	6.5 g/l
рН	3.58
Residual sugar	Dry

### **WINEMAKER NOTES**

### **Tasting Note**

Plummy, fruitcake notes with a dense, fine structure.

Upfront fruit sweetness, very even density throughout, spice, vanilla raspberries and darker fruits. Well integrated oak. Mouthfilling and long

## Recommended food

The sweet-fruited soft finish makes it an ideal partner for ratatouille, or equally as good with Italian-style meatballs in a garlicky tomato sauce.

Recommended cellaring	3-10 years
First vintage	1999
WINEMAKER NOTES	
92 POINTS	James Suckling, www.jamessuckling.com
4.5 STARS	Michael Cooper, www.michaelcooper.co.nz
SILVER MEDAL	International Wine Challenge China 2019



