

WINEMAKERS' RESERVE:

Hawke's Bay Merlot 2016



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	Merlot 86%; Cabernet Sauvignon 14%
Region	Hawke's Bay
Sub region	Gimblett Gravels
Vineyard/s	Gimblett Road
Clonal selection	UCD6 & BDX2096
Harvest method	Machine. De-stemmed at harvest.
Harvest dates	29 th March
Harvest Analysis	22.5 brix; pH 3.49; TA 6.0g/L
Processing	Crush. Pre-ferment skin soak
Fermentation vessel	Stainless steel – open vats
Fermentation	Hand plunged - 19 days skin contact.
Malolactic	Yes
Maturation	12 months in French oak. 25% new
Fining	Gelatine







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TECHNICAL NOTES

Alcohol	13.0%
TA	6.0 g/L
рН	3.57
Residual sugar	Dry

WINEMAKER NOTES

Tasting Note

Dark Doris plum, sweet with vanilla, spice aromas with and a touch of oak.

Supple and sweet fruited with a savoury complexity. Good volume and length with a warm cocoa note lingering on the finish.

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.

First vintage	1999
AWARDS	
4.5 STARS	Michael Cooper, www.michaelcooper.co.nz, July 2019



