



Estate Hawke's Bay Merlot 2009

Vineyard sites

Warm inland sites on free draining stony soils or well drained loess soils situated on Ohiti Road, Patangata and the Triangle.

Viticulture

Canopy vertical shoot positioned, cane and spur pruned. Extensive thinning (green harvest) prior to veraison to ensure crop loads were less than 10 tonnes per hectare. Extensive use of leaf plucking around bunch zone. Sustainable vineyard practices were used from accredited vineyards.

Blend

86% Merlot; 13 % Cabernet Franc; 1% Malbec.

Growing season

A hot dry summer with rain in late February and early March followed by a cool dry autumn allowing good hang time to achieve optimum ripeness. The vineyards yielded good crops of clean healthy berries. Harvested at 23 – 25 Brix; picking dates from 30 March to 17 April.

Winemaking

Crushed to fermenter and inoculated with yeast – fermentation initiated after two days. Pumped over once daily. Fermentation – approximately 7 days with temperature peaking at 30 °C. Post fermentation maceration: 14 - 20 days with no pumpovers. Malo-lactic fermentation following pressing. Maturation in tank to retain primary fruit characters. Sustainably produced with minimal environmental impact during production – ISO 14001 audit by SGS

Tasting Notes

The wine has a bright vibrant colour. The nose has aromas of plum sweet spice and dark berries. The palate is a full soft attack with generous fruit in mid palate. The wine finishes with soft fine tannins and lingering spicy fruit aromas.

Alcohol	14.4%
Acidity	4.5 g/L
Residual Sugar	dry
pH	3.71

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