



Estate Hawke's Bay Merlot 2008

Vineyard sites

Warm inland sites on stony free draining soils or well drained loess soils. Canopy vertical shoot positioned cane and spur pruned. Extensive leaf plucking around bunch zone.

Crop loads

Typically around 7 tonnes per hectare on average.

Blend

85% Merlot; 10 % Cabernet Franc; 5% Malbec

Growing season

A mild summer after an average spring in which there was a moderate fruit set. Some rain in early March was followed with a dry spell for the month before harvest. The vineyards yielded low crops of clean healthy berries, with an average sugar of 23Brix.

Winemaking

Average time on skins 10 – 20 days. Pumpovers once daily, with little or no pumpovers post-fermentation. Avoid over extraction. Malo-lactic fermentation, then maturation for 12 months.

Tasting Notes

The wine has a bright vibrant colour. Nose shows subtle oak influence with fruity berry-driven notes. The wine is medium bodied with good fruit intensity. Tannins are soft and in balance with an elegant finish.

Alcohol	13.5%
Acidity	5.0 g/l
Residual Sugar	dry
pH	3.53

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