



## Estate Hawke's Bay Cabernet Merlot 2009

### Viticulture

The fruit was off the warmest inland sites in Hawke's Bay. The soils on these vineyards are free-draining and stony, ideal for Hawke's Bay red varieties. These vineyards were carefully managed to fully ripen the fruit using techniques such as vine trimming, leaf plucking around the bunches, and fruit thinning to give a balanced crop load averaging 8 tonnes per hectare.

### Winemaking

The grapes were fermented on skins, followed by a post fermentation maceration of up to 20 days. Pump-overs were carried out once a day to extract colour without over extraction. The wine went through malo-lactic fermentation and was then blended, oak-aged and stabilised before bottling in Sept 2010 to make a soft, rich, fruit-driven style. The wine is a blend of Cab Sauvignon (62%), Merlot (34%), Cabernet Franc (2%) Petit Verdot (1%) and Malbec (1%).

### Tasting Notes

2009 was a particularly good Hawke's Bay red wine vintage. Since the Cabernet ripened after the warm summer and ideal vintage conditions, we pushed up the Cabernet percentage in the blend from 43% in 2008 to 62% in 2009. This Cabernet Merlot has a bright colour with vibrant berry aromas and finely integrated oak. The wine has a full fruit impact and a medium-to full bodied palate, showing soft tannins and a super texture.

### Cellar Potential

This wine has sufficient tannin and fruit to cellar for up to 5 years if stored correctly. It is made for drinking now but will develop particularly well over the next two years.

<b>Alcohol</b>	13.8%
<b>Acidity</b>	5.4 g/l
<b>Residual Sugar</b>	Dry
<b>Ph Level</b>	3.69

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