



2007 HAWKES BAY MERLOT

Winemakers Notes

Our two Hawkes Bay Merlot vineyards performed with real distinction in 2007. The biggest parcel of fruit came from our vineyard on the 'Red Metals' and this component provides richness and opulent fruit character to this wine. The other Merlot component came from the Gimblett Gravels and this provides structure and vinosity. The components were separately vinified and then assembled for oak aging. A small dollop of Malbec from our Red Metal vineyard is also included. This adds an intriguing 'wild berry' character to the wine.

Analysis

Alc 13.5% **Acid** 5.4 g/L **Res Sugar** 2.5 **pH** 3.70

Tasting Notes

Colour: This is a very deeply coloured wine. It has an almost black core running to a deep purple-red rim.
Bouquet: Opulent and ripe. Black fruits mixed with a hard to define 'wild berry' character and some subtle, background oak.
Palate: Rich and full, yet soft and round.

Cellaring

This wine has such softness and opulence that it is a terrific drink young proposition. However it also has a superb tannin structure that points to a wine that will age very well into the medium term.

Food Matches

The soft tannins and earthy flavours of merlot make it a great match with full flavoured meats such as lamb, venison, beef and game. Sauces that are not too rich will go well with this wine as will roast garlic and vegetables. Cheeses, both soft and hard are always good.

Suggested Wine List Description

Smooth and silky in the mouth with ripe berry flavours, soft tannins and subtle oak characters.

Independent Review

Generous, berryish red with deep, bright colour. Floral, with fresh, vibrant fruit flavours to the fore and good tannin support.

Awards

Silver Medal & Top 50 – New World Wine Awards, July 2008