



2012 HAWKES BAY MERLOT

SUSTAINABLE WINE NZ REGISTRATION NUMBER: SW464964582D

Winemakers Notes

Vintage 2012 was a real challenge in the Hawkes Bay. Spring and summer were very cool and wet and many vineyards suffered as a result. However, a beautifully warm and dry autumn saved the day for those who were lucky enough to make it that far. Our Gimblett Gravels Merlot was one such block and ended up being harvested in excellent condition. A dollop of Malbec from our Red Metals vineyard has been included in the assemblage. This adds an intriguing 'wild berry' character to the wine.

Analysis

Alc 13% **Acid** 5.7 g/L **Res Sugar** 3.9g/L **pH** 3.69

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.

Awards

Not yet shown.