

‘GIMBLETT GRAVELS’

2016 SELECT VINEYARDS HAWKES BAY MERLOT

REGISTRATION NUMBER: NZW389728527

Winemakers Notes

Merlot performed with real distinction in Hawkes Bay in 2016 - so much so that we decided to release our first single varietal merlot under the Select Vineyards label. The Merlot parcel was harvested on 28 March from our Gimblett Gravels block. Post ferment and MLF the wine went off to oak. The Merlot came out of barrel in early July 2017. There is some new, French, oak in the wine, but not a huge amount. The wine was bottled on 3 August 2017.

Analysis

Alc 13%

Acid 6.0g/L

Res Sugar 2.1g/L

pH 3.53

Tasting Notes

Colour: The colours of the 2016 Hawkes Bay wines are superb. A deep core runs out to a bright purple rim.

Bouquet: The Merlot provides lovely black doris plum aromas and this is backed by subtle oak.

Palate: At bottling this wine was full of youthful vitality. Firm yet fine-grained tannins balanced by loads of juicy black fruit in the mid palate.

Cellaring

Already approachable, but we expect this wine to cellar for a number of years.

Food Matches

Rounded tannins and ripe berry flavours make this wine a great accompaniment to many meat dishes such as lamb, venison, beef and game. Many rich sauces go well with this wine, as will roast garlic and vegetables.

Suggested wine list description

Masses of wild black fruits coupled with savoury hints and deliciously spicy oak.

Independent Reviewer's Comment

Awards

Gold Medal - Air NZ Wine Awards, November 2017