



# Vineyard Selection

## HAWKE'S BAY MERLOT 2015

### VINEYARD REGION

Hawke's Bay  
Bridge Pa Triangle, Woodthorpe and Moteo.

### WINEMAKING

The fruit was harvested from our Hawke's Bay vineyards, picked for optimum ripeness. It was then destemmed and transferred into a fermentation vessel.

A short pre-ferment maceration to allow added extraction, before a warm ferment. The ferment was inoculated for MLF before pressing. After pressing, the MLF was finished in tank then put to barrel with lees to mature.

The wine was minimally fined before a light filtration and bottling.

### VINTAGE CONDITIONS

Hawke's Bay experienced an excellent growing season with settled weather late in 2013, good heat accumulation and excellent conditions to establish a strong canopy with flowering going through uninterrupted.

The run of great weather continued through January and February then on to harvest in March. The fruit on the vine showed nice balance and excellent flavour accumulation through the veraison period. All fruit was harvested at optimum ripeness.

### NOSE

Freshly plucked damson plums, with mocha spice and freshly dug warm earth.

### PALATE

Fine, mouth watering succulent tannins combine with the acid backbone to provide a purity that makes this wine perfect for red meats.

WINE ANALYSIS: **Alc/Vol:** 13% | **pH:** 3.53 | **TA:** 5.31 g/L | **RS:** 2 g/L

