2025 Hawke's Bay **Merlot**

Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

Ripe red fruits complimented by mocha and sweet baking spices. On the palate spiced plum and ripe cherry flavours round out this smooth and generous Merlot.

Where I'm From

Hawke's Bay, New Zealand

How I'm Grown

Hawke's Bay's climate provided the ideal backdrop for Merlot. The 2024/25 season was warm and dry, perfectly suited to ripening this Bordeaux variety. A short spell of late-season rain had little impact, with dry conditions quickly returning to set up an excellent harvest. Temperate coastal breezes moderated the heat, extending the ripening period and allowing full flavour development. Expect rich black fruit, chocolate, and a hint of spice, beautifully balanced by the region's natural elegance.

How I'm Made

After selective harvesting, fruit was immediately taken to the winery and transferred to red fermentation tanks. A short cold soak was undertaken to build mouthfeel and colour, followed by a warm ferment to maximise flavour. Following fermentation the wine was matured on French oak.

The Techy Stuff

Alc $13.01\% \cdot pH 3.55 \cdot TA 5.7 g/l \cdot Residual Sugar 2.9 g/l$

Match Me With...

Slow cooked beef brisket, shitake mushrooms and Asian greens.



