

BLACK LABEL:

Hawke's Bay Merlot 2014



This stylish Merlot is produced from a special selection of grapes grown in the stony soils of our Irongate vineyard in the Gimblett Gravels region of Hawke's Bay. It displays an attractive wealth of berry fruit and plum aromas, balanced by full-flavoured, soft tannin finish.

INFORMATION

Grape Varieties	86% Merlot 14% Malbec
Region	Hawke's Bay
Sub region	Gimblett Gravels
Vineyard/s	Gimblett Road
Clonal selection	6
Harvest method	De-stemmed at harvest.
Harvest dates	1 April 2014
Harvest Analysis	24.4 brix
Processing	Crush. Pre-ferment skin soak
Fermentation vessel	Ctoinless steel
i eimemanon vessei	Stainless steel
Fermentation Fermentation	Frequent cap work. Extended skin contact.
	Frequent cap work. Extended skin
Fermentation	Frequent cap work. Extended skin contact.
Fermentation Malolactic	Frequent cap work. Extended skin contact. Yes







BLACK LABEL:

Hawke's Bay Merlot 2014



TECHNICAL NOTES

Alcohol	14.0%
TA	5.7 g/l
рН	3.6
Residual sugar	Dry

WINEMAKER NOTES

Nose

Complex bouquet of plum, leather and cedar, with a hint of chocolate.

Palate

A warm and very even palate with good density, sweet red and black fruits and spice lingering on the savoury finish.

Recommended food

The sweet-fruited soft finish makes it an ideal partner for ratatouille, or equally as good with Italian-style meatballs in a garlicky tomato sauce.

Recommended cellaring 2-10 years



