

CLASSICS:

Hawke's Bay Merlot Cabernet 2015



Specially selected from our estate-owned vineyards throughout the Hawke's Bay region, we combine soft Merlot with robust Cabernet Sauvignon resulting in a full flavoured dry red with easy drinking appeal.

INFORMATION

Grape Varieties	Merlot & Cabernet Sauvignon
Region	Hawke's Bay
Clonal selection	Merlot : UCD6, 181, Erindale. Cabernet S: UCD7&8
Harvest method	Machine and hand picked
Harvest Dates	28th March - 18th April
Harvest Analysis	22-23.5 Brix
Processing	Crushed
Fermentation vessel	Stainless steel tank
Fermentation	Pre-ferment soak on Merlot. Extended post ferment skin contact on all.
Malolactic	Yes
Maturation	10 months with French oak
Fining	Gelatine







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TECHNICAL NOTES

Alcohol	13.0%
TA	5.7 g/l
рН	3.51
Residual sugar	Dry

WINEMAKER NOTES

Nose

Dark plum, blueberry and an earthy spice followed by a touch of vanilla.

Palate

Blackberry burst leads on to Doris plum, with lingering sweet cedar and fruit cake notes. Concentrated fruits and densely structured.

Recommended food

An ideal partner for an antipasto platter featuring a range of salamis and smoked meats, or any meaty casserole, like lamb shanks.

Recommended cellaring	2-4 years
AWARDS	
92 Points	Cameron Douglas MS, The Shout FMCG, July 2016
SILVER MEDAL	China Wine & Spirits Awards 2017



