

WINEMAKERS' RESERVE:

# Hawke's Bay Merlot 2018



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% Cabernet Sauvignon
Region	Hawke's Bay
Sub region	Gimblett Gravels
Clonal selection	UCD6
Harvest method	Machine. De-stemmed at harvest.
Harvest dates	9 <sup>th</sup> April
Harvest Analysis	Irongate: 22.6 Brix; pH 3.45; TA 5.0g/L & Omahu Rd: 22.0 Brix; pH 3.45; TA 4.8 g/L
Processing	Crush. Pre-ferment skin soak
Fermentation vessel	Stainless steel
Fermentation	Irongate Merlot – 35 days skin contact. Omahu Rd Merlot – 23 days skin contact
Fermentation  Malolactic	contact. Omahu Rd Merlot – 23
	contact. Omahu Rd Merlot – 23 days skin contact
Malolactic	contact. Omahu Rd Merlot – 23 days skin contact Yes







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#### **TECHNICAL NOTES**

Alcohol	13.5%
TA	5.7 g/L
рН	3.60
Residual sugar	Dry

### **WINEMAKER NOTES**

## **Tasting Note**

Ripe and expressive dark plum, cinnamon, leather and cedar aromas.

Dense and even on entry with plum, blueberry and tobacco/chocolate notes. Vanilla and liquorish linger. Sweet, dark and juicy.

### Recommended food

A hearty wine that deserves flavoursome casseroles, beef, lamb and other full-bodied dishes.

First vintage	1999
AWARDS	
95 POINTS	Huon Hooke, www.therealreview.com



