

BLACK LABEL:

Hawke's Bay Merlot 2018



Our Black Label range is crafted specifically to complement food.

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		
Harvest method	Machine		
Harvest dates	9th April		
Harvest Analysis	22.6°Brix; pH 3.45; TA 5.0 g/L & Omahu Rd: 22.0°Brix; pH 3.45; TA 4.8 g/L		
Processing	Crushed. Pre-ferment skin soak		
Fermentation vessel	Stainless steel vats		
Fermentation	Irongate Merlot - 36 days skin contact. Omahu Rd Merlot - 23 days skin contact.		
Malolactic	Yes		
Maturation	11 months in French oak - 25% new		
Fining	Skim Milk		
Filtration	Yes		







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TECHNICAL NOTES

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

WINEMAKER NOTES

Recommended Food

Dark and enticing. Plum, violet and liquorice with notes of blackberry and vanilla.

Smooth, dense and darkly sweet entry with Black Doris plum and complex notes of cinnamon, mocha and cedar joining on the mid palate. Plummy notes persist on the finish along with elusive smoky notes. Rich and opulent.

An ideal partner for ratatouille, or

equally as good with Italian-style meatballs in a garlicky tomato sauce.

AWARDS		



