



Hawke's Bay Merlot Cabernet 2018



INFORMATION

Grape Varieties	Merlot, Cabernet Sauvignon & Malbec
Region	Hawke's Bay
Clonal Selection	Various
Harvest method	Machine
Harvest Analysis	Various
Processing	Crush/de-stemmed. No cold soak.
Fermentation vessel	Stainless Steel Tanks
Fermentation	On skins with careful cap management to avoid over extraction. A period in tank post ferment to aid integration of tannins.
Malolactic	Yes
Fining	Gelatine
Filtration	Yes



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TECHNICAL NOTES

Alcohol	13.5%
TA	5.2 g/L
pH	3.76
Residual sugar	1.9 g/L

WINEMAKER NOTES

Tasting Note

Dark and sweetly fruited with leather, spice and a touch of blackcurrant and mint.

Recommended food

An ideal partner with any meaty casserole, like lamb shanks.

Recommended cellaring	7 years
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