



Hawke's Bay Merlot Cabernet 2019



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
Maturation	With French Oak – 16 months
Fining	Gelatine
Filtration	Yes



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TECHNICAL NOTES

Alcohol	14.0%
TA	5.6 g/L
pH	3.81
Residual sugar	3.8 g/L

WINEMAKER NOTES

Tasting Note

Opulent and warm aromas with cassis, black plum and nutmeg. Plush, dense and concentrated. Ripe black and red fruits - blackberry, plum and a big hit of cocoa on the finish. Fleshy smooth and generous.

Recommended food

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