

# 2012

## HAWKE'S BAY

### MERLOT

#### How it tastes

Hawkes Bay and Merlot go together like peas and carrots; the hot sunny climate and chilly coastal breezes make for ultimate Merlot ripening and, after the great growing conditions this year, we've got exactly what we bargained for - an aromatic nose of plum, raspberry and spice and ripe berry fruit flavours. The mouthfeel is soft and smooth from the supple tannins and barrel age in French oak.

#### Cellaring

The ripe yet soft style of this wine makes it ready for early drinking but cellaring for up to 3 years will allow the flavours to develop more savoury notes.

#### How we made it

True to form, our winemakers took great care finding the balance between not playing too much with the natural essence of the fruit and pulling out a few special touches of their own to create this flavoursome drop. The grape parcels were harvested separately, fermented on skins with various yeast strains to create a complexity in the final blend. Pressed off skins and then poured into either French, American oak or stainless steel tanks for a secondary ferment prior to blending, adding volume and body to the wine without dominating the fruit flavours.

---

#### Technical stuff

PH  
3.83  
Residual sugar  
4.7 grams per litre  
Acidity  
6.5 grams per litre

Grapes from:  
Hawkes Bay  
Variety:  
100% Merlot  
Alcohol: 13%



MATUA