

## TW Carmenerere – 2016



**Release Date:** 1<sup>st</sup> October 2017

**Harvest Date:** 6<sup>th</sup> April 2016

**Bottling Date:** 15 September 2017

**Grape Variety:** Carmenerere

**Region:** Gisborne

### Brief Description

The deep garnet hue of this Carmenerere hints of the intensity of aroma and flavour to come. Complex aromas of ripe black fruits and spice are then discovered in the glass. Flavours of plump Doris plum, fruit cake and black currant are enveloped by the rich velvety palate.

### Full Tasting Note

Wonderfully deep garnet, this Carmenerere exhibits complex aromas of ripe black fruits and spice. Flavours of plump Doris plum, fruit cake and black currant are enveloped by the rich velvety palate. Fine tannins and excellent structure give length and longevity.

### Winemaker

Anita Ewart-Croy

### Winemakers Notes

Selectively hand harvested and then gently destemmed, partially crushed Carmenerere berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the Carmenerere skins were pressed from the wine, and the wine was transferred to American and French barriques for malolactic fermentation. After 18 months maturation in wood, this wine required no additional fining before filtration and bottling.

**pH:** 3.75

**Alcohol Content:** 12.5%

**Residual Sugar:** 0.18g/L

**Total Acidity:** 5.88g/L

**Brix at Harvest:** 23

**Cellaring Recommendation:** This spicy elegant wine will develop even more complexity during the next 5 – 10 years.

**Food Match:** Enjoy this complex Carmenerere with duck, venison and lamb dishes.