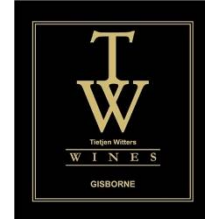


TW Merlot – 2016



Release Date: July 2017
Harvest Date: April 2016
Bottling Date: November 2016
Grape Variety: Merlot
Region: Gisborne

Brief Description

Bright garnet in the glass, this Merlot exhibits sweet aromas of tobacco, cedar box and black berry compote. The elegant palate offers flavours of ripe dark plum and cherry wrapped with silky tannin.

Tasting Note

Bright garnet in the glass, this Merlot exhibits sweet aromas of tobacco, cedar box and black berry compote with hints of pencil case. The elegant palate offers appealing flavours of dark plum and ripe cherry wrapped with silky tannin. Utterly delicious, this Merlot requires extended appreciation.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Selectively hand harvested, and then gently destemmed, partially crushed Merlot berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the skins were pressed from the wine, and the wine was transferred to American, Hungarian and French barriques for malolactic fermentation. After 18 months maturation in wood, the wine was gently fined with fresh egg whites before being filtered and bottled.

pH: 3.52

Alcohol Content: 13%

Residual Sugar: 3g/L

Total Acidity: 6.04g/L

Brix at Harvest: 22.5

Cellaring Recommendation: This well-structured wine shows wonderful richness now, with full expression of fruit aroma and flavour. Ripe tannins and balanced acidity will ensure cellaring for 7–10 years.

Food Match: This Malbec has wonderfully intense flavours, colour and aroma. Partner it perfectly with venison, duck confit, and super rich chocolate cake if you dare!