

TW Merlot - 2020



Release Date:

Harvest Date:

Bottling Date:

Grape Variety: Merlot

Region: Gisborne

Brief Description

Mid garnet red, with complex aromas of savoury herb and dark berry fruit this Merlot has an elegant palate with fine tannin and well-balanced oak. The refined palate is flavoured with dark cherry, savoury oak, and tobacco. This wine will gracefully enhance dishes such as smoked duck, seared venison and your favourite ragu.

Tasting Note

Mid toned garnet red, with complex aromas of savoury herb and dark berry fruit this Merlot has an elegant palate with fine tannin and well-balanced oak. The refined palate is flavoured with ripe dark cherry, savoury oak, and tobacco, and has a long complex finish. This wine will gracefully enhance dishes such as smoked duck, seared venison and your favourite ragu and fresh pasta. Will also partner well with grilled antipasti, chorizo and full flavoured cheese.

Winemaker

Anita Ewart-Croy

Winemakers Notes

Selectively harvested after an excellent growing season, the Merlot grapes were quickly delivered to the winery and then gently destemmed. Partially crushed 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 and French barriques for malolactic fermentation. After 12 months maturation in barrel, the wine was gently fined with fresh egg whites before being filtered and bottled.

pH: 3.68

Alcohol Content: 12.8%

Residual Sugar: 0.5g/L

Total Acidity: 5.9g/L

Brix at Harvest: 22

Cellaring Recommendation:

This wine will offer complex development over the next 5 - 8 years.

Food Match:

A perfect partner with exceptional beef, osso Bucco, rich pasta and venison.