

MERLOT

HAWKE'S BAY 2022

VINTAGE OVERVIEW

Vintage 2022 provided the warmest weather on record in New Zealand. This, along with favourable rain post-flowering set up a fantastic crop for our 2022 wines. An early and compact harvest coupled with hardwork allowed our talented winemakers to produce fabulous wines that rival the last two years vintages with well balanced flavour and acidity.

KEY VINEYARDS

Our Merlot is grown in vineyards across the Hawke's Bay region where the climate and free draining alluvial soils are renowned for Merlot.

WINEMAKING

Several individual parcels of fruit were harvested, destemmed and crushed prior to fermentation with selected yeasts. Post fermentation the wine was pressed to oak and underwent malolactic fermentation and aging for nine months on light lees.

TECHNICAL DATA

Alcohol: 13% pH: 3.61

Acidity: 5.7 g/L

Residual Sugar: <1 g/L

TASTING NOTES

A vibrant and juicy expression of Hawke's Bay Merlot, with blackcurrant and raspberry aromas, and subtle hints of freshly ground coffee beans and fragrant rosemary. Soft and silky tannins give this wine a beautifully textured finish.

FOOD MATCH

The bold flavours of this Merlot are splendid with barbequed meats, or a decadent and rich chocolate dessert.



