



MERLOT

HAWKE'S BAY
2024

VINTAGE OVERVIEW

Hawke's Bay experienced an exceptional harvest in 2024, although the yields were lower than normal. The fine weather was a welcome change after some challenging seasons. The hot and dry summer resulted in outstanding quality grapes at harvest, which was at the beginning of March.

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

The grapes were crushed, destemmed, and cold-soaked before fermentation with select yeasts, with gentle plunging twice daily for depth and structure. After pressing and malolactic fermentation, the wine matured for 12 months in French oak before blending, light clarification, and bottling - capturing a rich, vibrant Hawke's Bay Merlot.

TECHNICAL DATA

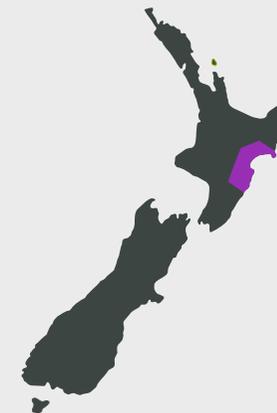
Alcohol: 13%
pH: 3.65
Acidity: 5.4 g/L
Residual Sugar: < 1 g/L

TASTING NOTES

Rich and vibrant, this juicy expression of Hawke's Bay Merlot is bursting with dark plum and blackcurrant aromas, layered with a touch of cocoa and five spice. Smooth and silky tannins lead to a generous and moreish finish.

FOOD MATCH

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



Hāhā
WINE of NEW ZEALAND

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