



# **MERLOT**

2014 MUD HOUSE HAWKES BAY / GISBORNE MERLOT

## **COLOUR**

Deep garnet red.

## NOSE

Classic aromas of spicy fruit cake, dark cherries and mocha spice.

#### **PALATE**

The palate is full with flavours of blackcurrants, liquorice and dried herb. It is medium bodied with fine grain tannins; a soft yet concentrated wine.

## VINEYARD REGION

Sourced from carefully selected vineyards from the Hawkes Bay and Gisborne regions of New Zealand's North Island.

## **SOILS & PROFILE**

The vineyards are situated on clay loam soils, sands and free draining gravels.

## **VINIFICATION**

Once harvested, the fruit was brought into the winery where it was de-stemmed into a stainless steel fermenter. The fermentation took 10 days, during which it was pumped over twice a day to help extract colour, fruit flavour and tannins. The wine then went through a full malolactic fermentation in stainless steel before being fined using natural methods prior to bottling.

## **SEASON CONDITIONS**

The 2014 vintage has been described as one of the best in many years. With long spells of hot, dry weather; punctuated by just enough rainfall to nurture the vines, these ideal growing conditions led to low disease pressure. Good leaf cover was left on the vines to protect against the intense summer sunlight. A settled autumn produced a harvest two weeks earlier than usual. These conditions have produced wines that show forward fruit flavours, mouth filling ripe tannins and beautiful structure.

## **VARIETY**

Merlot

## **WINE ANALYSIS**

ALC/VOL 13% Residual Sugar 1.0g/L

# **PEAK DRINKING**

Now - 2017

#### **SERVE**

At room temperature.

## **FOOD MATCH**

Lamb and lentil casserole.

## **WINEMAKER**

Nadine Worley & Cleighten Cornelius

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