



## Matahiwi Hawke's Bay Merlot 2008

*A generous, deep brick red precedes cassis and ripe brambly fruits supported by a shot of sweet cedary oak. On the palate these dark, ripe fruit characters combine with spicy oak, chocolate and savoury leather flavors. Enjoy now or until 2012 with full-flavoured meats and chargrilled vegetables.*

### Vineyard

The fruit for this wine is from young vines in Maraekakaho Road in Hastings, Hawke's Bay. The crop level is kept low to ensure good ripeness and concentration in the final wine. Good fruit exposure is crucial for red wines and this is the aim in the vineyard, to ensure optimum exposure through the fruit zone.

### Winemaking

On receipt into the winery, the grapes are crushed to tank and left on skins before ferment for two to three days. The ferment is conducted to a maximum temperature of approximately 32 °C. Following ferment, the wine is left in contact with the skins for up to 15 days.

This wine has a small portion of barrel fermentation in mixed age French barrels and partly aged in tank for nine months. The wine is then blended and bottled.

### Technical Notes

Harvest Date: Late March 2008

Brix: 24.0

Bottled: Nov 2008

Alcohol: 13.3 %

Total Acidity: 5.9 g/l

pH: 3.38

