

# GLAZEBROOK

NEW ZEALAND

*Life's a journey*

Merlot

Hawkes Bay

2008



The Glazebrook Regional Reserve range explores the potential of the very best grape varieties grown in the top wine growing regions across New Zealand.

## HAWKE'S BAY

On the east coast of the North Island of New Zealand, Hawke's Bay enjoys a temperate climate ideally suited to producing full-flavoured wines showing strong varietal intensity.

Merlot is Hawke's Bay's most important red grape variety. It has become prominent in the region since the early 1990's and now more than 70% of New Zealand's plantings of Merlot are in Hawke's Bay.

## MERLOT

Merlot, originally from Bordeaux, is now widely planted throughout the rest of the world. It can produce a range of styles from classic to soft and sweet-fruited. Merlot carries the concept of "terroir" well, effortlessly reflecting vineyard and winemaking practice.

In Hawke's Bay premium Merlot is mostly grown on deep gravels in warmest vineyard sites. The vines are hedged, leaf plucked and the crop thinned. Plum is a typical flavour of Merlot from these vineyards.

## VINEYARD NOTES

The 2008 started cool and then developed into a warm, mild summer and harvest period.

This wine was produced from 9 year old vines grown on the deep free-draining gravels in Bridge Pa Triangle. The vines were cane-pruned VSP and yielded 3.7 kg per vine.

## WINEMAKING NOTES

The grapes were harvested by machine, destemmed and cold soaked for 5 days before fermentation in 2 separate batches. Each was inoculated with selected yeast to ensure a hot fermentation peaking at 27C. One batch was pressed at dryness and the other macerated 5 post ferment before pressing and malolactic fermentation.

Vintage	2008
Alcohol	14.0%
TA	4.5g/L
pH	3.56
Residual sugar	2.1 g/L

## TASTING NOTES

Colour: Dark red with plum hues.

Bouquet: Ripe plums and berries with a floral lift and cherry oak.

Palate: Concentrated and supple. Dark plum, rich dark berry.

## FOOD MATCH

May be enjoyed with all red meat dishes.

## CELLARING

May be enjoyed now or cellared up to 5 years from vintage date.