

# GLAZEBROOK

NEW ZEALAND

*Life's a journey*

Merlot Cabernet

Hawkes Bay

2007



GOLD MEDAL

New Zealand International Wine Show 2009

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 and Cabernet are Hawkes' Bay's most important red grape varieties and their presence in the region dates back to the late 1800s. 70% of New Zealand's plantings of these varieties are in Hawke's Bay.

## MERLOT CABERNET

Blends of Merlot and Cabernet are common in Bordeaux, the original home of these varieties, but uncommon throughout the rest of the world. These blends carry the concept of "terroir" well, effortlessly reflecting vineyard and winemaking practice.

In Hawke's Bay premium Merlot and Cabernet are mostly grown on deep gravels in warmest vineyard sites. The vines are hedged, leaf plucked and the crop thinned. Typical flavours are plum for Merlot and redcurrant or cassis for Cabernet.

## VINEYARD NOTES

2007 was not a typical growing season. Cool until January, the weather was warm and dry for the rest of the season. A winter drought ensued.

This wine was produced from 14 year old vines grown on the deep free draining gravels in the Gimblett Gravels (89%) and Bridge Pa Triangle (11%). The vines were cane pruned VSP and yielded less than 3kg/vine.

## WINEMAKING NOTES

The grapes were hand harvested and fermented in 4 separate batches. Each was inoculated with selected yeast and fermentation temperature peaked at 29C (Merlot) and 32C (Cabernet). The wines were pressed after post fermentation maceration of 2 to 3 weeks.

Malo-lactic fermentation and maturation were in French oak barriques for 12 months (50% new, 50% older) before blending (68% Merlot, 32% Cabernet) and bottling.

Vintage	2007
Alcohol	14.0%
TA	5.7/L
Residual sugar	<1g/l
pH	3.61
Merlot	70%
Cabernet Sauvignon	30%

## TASTING NOTES

Colour: Dark red with plum hues.

Bouquet: Rich berry fruit and plum with a hint of licorice and vanillin.

Palate: Dark plums and berries with cedary oak. Concentrated, textured and fine grained.

## FOOD MATCH

May be enjoyed with all red meat dishes and strongly flavoured cheeses.

## CELLARING

May be enjoyed now or cellared up to 7 years from vintage date.