

GLAZEBROOK

NEW ZEALAND

Life's a journey

Merlot

Hawke's Bay

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 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 season started cool and then developed into a hot summer followed by a warm, dry harvest period.

This wine was produced from 10-12 year old vines grown on the deep free-draining gravels in the Gimblett Gravels (65%) and the Bridge Pa Triangle (22%) and the Dartmoor Valley (13%). The vines were cane-pruned VSP and yielded 3.5 kg per vine.

WINEMAKING NOTES

Grapes were harvested by machine, crushed and destemmed for this wine. A portion was cold soaked for 5 days before fermentation. Each was inoculated with selected yeast to ensure a hot fermentation peaking at 27C. One batch was pressed at dryness and the others were macerated post ferment for up to 10 days before pressing and malo-lactic fermentation.

Vintage	2009
Alcohol	13.5%
TA	4.5g/L
pH	3.56
Residual sugar	2.5 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. Fine grained tannins.

FOOD MATCH

May be enjoyed with all red meat dishes.

CELLARING

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