

TW 2018 Carmenerere



Release Date: 20/6/2021

Harvest Date: 4/4/2018

Bottling Date: 20/7/2019

Grape Variety: Carmenerere

Region: Gisborne

Brief Description

Inky aubergine, the hue of this Carmenerere is a clue of the characters to come. Aromas of ripe blackcurrant and darkest cherry with complex notes of tobacco and molten tar introduce the flavourful palate. Flavours of dark cherry, black currant leaf, tamarillo and blackberry are discovered, with spice and tobacco on the finish.

Tasting Note

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Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested after an excellent season and then gently destemmed, partially crushed Carmenerere berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the Carmenerere skins were pressed from the wine, and the wine was transferred to American and French barriques for malolactic fermentation. After 18 months maturation in wood, this wine was fined with traditional fresh egg white before filtration and bottling.

pH: 3.6

Alcohol Content: 12%

Residual Sugar: 0.1g/L

Total Acidity: 6g/L

Brix at Harvest: 21.5

Cellaring Recommendation:

With such excellent acid values, this wine will cellar for at least ten years.

Food Match:

Such complexity and concentration of flavour can be partnered perfectly with succulent beef fillet, rich spicy duck and reduced mushroom ragu with rosemary and thyme.