# **TW Merlot - 2023**



Release Date: 15/9/23 Harvest Date: 24/3/23 Bottling Date: 3/8/23 Grape Variety: Merlot Region: Gisborne

### **Brief Description**

Garnet hued Merlot offering aromas of plum compote and spice. Brimming with sweet dark plum and cherry flavours, the palate is soft and juicy. A fruity red, great for all seasons sipping.

# **Tasting Note**

Garnet hued Merlot offering aromas of rich plum compote and spice. Brimming with sweet dark plum and cherry flavours, the palate has soft, velvety tannins and the finish is bursting with red berry fruit flavour. A fruity red, great for all seasons sipping, delightful with smoky vegetables, barbeque meats and your favourite pizza or pasta.

#### Winemaker

Anita Ewart-Croy

# Winemakers Notes

Selectively harvested after a challenging growing season, the Merlot grapes were quickly delivered to the winery and then gently destemmed. Partially crushed berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the skins were pressed from the wine, and the wine was transferred to American and French barriques for malolactic fermentation. After 12 months maturation in barrel, the wine was gently fined with fresh egg whites before being filtered and bottled.

pH: 3.58

Alcohol Content: 12.5% Residual Sugar: 0.3g/L Total Acidity: 5g/L Brix at Harvest: 21

Cellaring Recommendation:

This wine will offer complex development over the next 5 - 8 years.

# Food Match:

A perfect partner with barbeque meats, smoky vegetables, pizza and your favourite pasta.