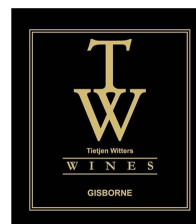


## TW Merlot – 2024



**Release Date:** 20/10/24

**Harvest Date:** 21/3/24

**Bottling Date:** 15/12/24

**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

Deep dark aubergine, this inky Merlot has intense flavours of juicy ripe black berry and currant. Aromas of dark berry jus lead into a wonderfully bright and fruitful palate that delights the tastebuds. The delicate acidity highlights the dark berry flavours and adds wonderful length to the palate.

### Winemaker

Anita Ewart-Croy and Ross Mirko

### Winemakers Notes

After excellent February and March ripening conditions these perfect Merlot grapes were quickly harvested and 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 9 months maturation in barrel, the wine was gently fined before being filtered and bottled.

**pH:** 3.67

**Alcohol Content:** 13%

**Residual Sugar:** 3.05g/L

**Total Acidity:** 6g/L

**Brix at Harvest:** 22.8

### Cellaring Recommendation:

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

### Food Match:

A perfect partner with caramelised scotch fillet, BBQ vegetables, oily rich ragu and excellent antipasti.