

TW 2022 Carmenere



Release Date:

Harvest Date:

Bottling Date:

Grape Variety: Carmenere

Region: Gisborne

Brief Description

Bright garnet hued, the complex nose of this unique Carmenere shows characters of spiced black cherry compote, with hints of cardamom and tobacco. The palate is elegant and silken, with flavours of black Doris plum, Italian herbs and truffle.

Tasting Note

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Winemaker

Anita Ewart-Croy

Winemakers Notes

Harvested after an interesting season full of complex weather patterns and then gently destemmed. Partially crushed Carmenere berries were then plunged twice daily in a small open fermenter while complexity enhancing yeast conducted the ferment. Once dry, the Carmenere 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: 3.62

Alcohol Content: 12.5%

Residual Sugar: 0.3g/L

Total Acidity: 6.8g/L

Brix at Harvest: 21.5

Cellaring Recommendation:

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

Food Match:

This complex and elegant Carmenere will partner perfectly with confit duck, flavourful mushroom ragu with rosemary and thyme, and wild venison carpaccio.