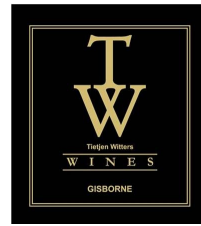


TW Makauri - 2024



Release Date: 22/12/24

Harvest Date: 21/3/24

Bottling Date: 19/12/24

Grape Variety: Malbec/Merlot

Region: Gisborne, Grown by Paul Tietjen

Brief Description

Darkest deep garnet, the TW Makauri is only created in exceptional years and is a blend of the best parcels of Malbec and Merlot from the 2024 vintage. Aromas of black berry and Doris plum compote, molasses caramel, fresh pipe tobacco, and sweet vanilla. The palate is perfectly balanced with fine velvety tannin and excellent length, with intense sweet flavours of dark plum and black cherry.

Tasting Note

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Winemakers

Anita Ewart-Croy and Claudia Hintz

Winemakers Notes

Harvested after a superb summer, the 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 11 months maturation in barrel, the wine was gently fined with a vegan extract before being filtered and bottled.

pH: 3.65

Alcohol Content: 13%

Residual Sugar: 0g/L

Total Acidity: 5.8g/L

Brix at Harvest: 22.5

Cellaring Recommendation:

This wine will offer complex development over the next 5 -10 years.

Food Match:

A perfect partner with wild game, duck confit and exceptional lamb.