

HAWKE'S BAY MERLOT CABERNET FRANC MALBEC 2007

Harvest Data:

10th April 11th May

Winemaking:

Our philosophy is to make artisan wines that are food friendly, have texture, palate interest, regional characters and balance.

This 2007 Merlot Cabernet Franc Malbec is from Black Barn 'Home Blocks'

Grapes were hand picked de-stemmed and crushed to fermentation tanks. Inoculation with selected yeast strains then hand plunged twice daily. Extended maceration on skins allowed tannin evolution and integration. The pressing was determined on this tannin evolution. Traditional barrel aging 'elevage' in French barriques for 30 months allows further integration of tannins.

Bottled under Stelvin "plus" screwcaps unfiltered with no fining

Blend Breakdown:

41% Merlot
32% Cabernet Franc
20% Malbec
6% Cabernet Sauvignon

Bottling Date: 9th December 2009

Alcohol %: 14.5 %

Total Acid g/L: 6.5 g/L

pH: 3.52

Residual Sugar g/L: < 0.5g/L (Dry)



Release March 2010
Carton Six 750ml bottles
Barcode 9419099000203

Trade Distributor
Negociants NZ

Tasting Notes on Release

Eye Brick red, garnet vibrant hue with good depth

Nose Dense dark fruits, Black olive, leather and Mocha. Underlying integrated oak spice.

Taste Complex with full mid palate layered with firm tannin density and structure to the finish

Food matches Game, beef with roasted root vegetables, and strong aromatic cheeses

Cellaring Five to Eight years

\$24.90

10% discount on case purchases