

HAWKE'S BAY MERLOT CABERNET FRANC 2005

Harvest Data:

8 th April	Palmer Merlot	39 days on skins
15 th April	Cabernet Franc	32 days on skins
20 th April	Rush Cottage Merlot	27 days on skins

Winemaking:

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

This 2005 Merlot Cabernet Franc is from Black Barn 'Home Blocks' on Black Barn Road.

Grapes were hand picked de-stemmed and crushed to closed fermentation tanks. Inoculation with selected yeast strains then pumped over twice daily. Extended maceration on skins allowed tannin evolution and integration. The pressing was determined on this evolution, an approach commonly used by Bordeaux winemakers. Traditional barrel aging in French barriques allows further integration of tannins. Bottled under Stelvin "plus" screwcaps

Blend Breakdown:

75% Merlot
25% Cabernet Franc

Bottling Date: 30th July 2008

Alcohol %: 13.7 %

Total Acid g/L: 6.7 g/L

pH: 3.46

Residual Sugar g/L: (Dry)

Release September 2008

Carton Six 750ml bottles

Barcode 9419099000357

Trade Distributor
Negociants NZ



Tasting Notes on Release

Eye	Brick red, garnet vibrant with good depth
Nose	Cedar, leather and tar. Hint of dried thyme with bramble and dark cherry.
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
Winemaker	Dave McKee