

HAWKE'S BAY RESERVE MERLOT 2012

Tasting Notes on Release

- Eye: A dense vibrant purple hue.
- Nose: Violet, dark berry with a hint of mocha.
Lifted oak spice.
- Taste: Seductive palate, wrapping tannin and bright acidity.
- Food matches: Game, red meats, char-grilled vegetables, blue cheese.
- Cellaring: Five to fifteen years. When serving decant and allow to warm to room temp, 20deg C.



Winemaking

A small premium wine producer, Black Barn lies on the warm north facing slopes of the Havelock Hills in Hawke's Bay. A recognized special character zone, the clay based soils of this area have been producing red wines of renown for over a hundred years. Hand picked to ensure optimum quality and ripeness. Our philosophy is to make artisan wines that are food friendly, have texture, palate interest, and balance.

The clay based soils of our vineyards we feel give Merlot fleshy wrapping tannin texture. Dry grown (no irrigation).

Elevage in 100% new French oak for 12 months, the Reserve Merlot is only released from exceptional vintages.

Minimal filtration with no fining. 54mm extra flower natural cork.