





AVAILABLE FEBRUARY 2018

Hawke's Bay is the oldest wine producing region in New Zealand. The diverse volcanic earth varies between gravel, sand and clay offering an ideal environment for the vineyards flooding the Hillides and banks along the five rivers winding through the landscape. Hawke's Bay's beautiful climate offers lots of sunshine and pleasant conditions year-round. The result is a region that produces some of the finest wines in the country and MERLOT contributes to this well-earned reputation. This popular and enduring varietal produces a soft yet rich and fruity juice that is pleasing to the palate. The MERLOT grapes thrive in a long growing season, with flavours concentrating as the fruit develops.

Ripe fruit with spice and soft tannins take precedence in this **MERLOT**. The lingering finish brings dark oaky spice, as well as hints of mocha and licorice. Treat yourself and enjoy with slow-cooked beef and lamb dishes or a gorgeous Ossobuco. Roasted, slightly caramelized tomatoes on crostnic dirazled with balsamic reduction is a simple starter that is imprecable with this wine. Looking for a cheese to pair? Try Gouda or smoked cheddar.

SWEETNESS: Drv

BODY: Medium

OAK: Medium

ALCOHOL: 13%*

*Alcohol level based on following Winexpert winemaking instruction



MERLOT