

HAWKE'S BAY MERLOT CABERNET FRANC 2011

Tasting Notes on Release

- Eye: Garnet with fresh purple edge.
- Nose: Dark plum and cherry. A Cedar, vanillin oak lift with a hint of bramble
- Taste: Elegant oak and fruit, grainy tannins build the mouth coating mid palate, soft acidity gives a long finish.
- Food matches: Beef, game and ripe soft rind cheeses.
- Cellaring: Three to Eight years

Winemaking

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

Hand picked from the Havelock Hills sub-region.
Whole bunches were transported to the winery.
De-stemmed to an open top fermentation tanks, hand plunged daily.

Elevage in French oak for 9 months.
Bottled January 2012
Release March 2012

Bronze Medal Royal Easter Show 2012 March

\$28.90

discount on case purchases

