



MARLBOROUGH WINE
LIMITED



MARLBOROUGH VINES MERLOT 2013

VARIETY	100% Merlot
ALCOHOL	13%
PH	3.55%
TA	4.9g/L
RESIDUAL SUGAR	1.8g/L

LOCATION
Gisborne Region

TASTING NOTES

Our Marlborough Vines Merlot 2013 benefited from an amazing growing season to produce a wine of great vibrancy.

The palate is lively with blueberries and cherry all beautifully supported by flavours of lightly toasted French oak. A soft finish, with length and intensity which is well-balanced and delicious!

FOOD MATCHING

Invite some friends over for Sunday lunch. Serve them some Greek skewered lamb koftas with cumin, coriander and garlic, couscous and some warm pita pockets. Oh and don't forget a big dollop of mint and cucumber yoghurt. A perfect match with the Merlot. A nice way to spend a Sunday afternoon.

Viticulture and Winemaking

The 2013 vintage in Gisborne will be remembered for its warm growing season and modest yields, resulting in wines of exceptional quality. Bud burst was much earlier than in 2012 due to a beautifully warm spring, while fruit set was above average. Warm weather continued into Jan/Feb 2013 with little rain which helped to keep the vines fresh and the fruit healthy, enabling us to hang the grapes until optimal ripeness was achieved. The harvested fruit was some of the cleanest seen in many years from Gisborne.

The grapes were machine harvested in the cool of the early morning to preserve their flavour, then de-stemmed, crushed and fermented in stainless steel fermenters with regular hand plunging. Following fermentation, the wine was left on lees and in contact with the lightly toasted French oak to enhance texture and complexity for 5 months before blending and being prepared for bottling.

