



ALLAN SCOTT HAWKES BAY MERLOT 2018

VITICULTURE

The fruit for this wine comes from a meticulously managed vineyard where specific leaf plucking, shoot and fruit thinning consistently produce outstanding grapes.

VINIFICATION

The grapes for this wine were harvested in the cool of the morning in perfect condition. The fruit was gently handled into the winery where it was cold soaked for 5 days before a mixture of cultured and indigenous yeast were added for the primary fermentation. After the fermentation the wine stayed on skins for 5 days before being pressed off, settled for two days then into French oak barrels for 10 months, during which time the wine went through a malolactic fermentation. When complete the wine was gently pumped out of barrel to stainless steel tanks where it was fined and filtered before bottling.

DESCRIPTION

An aromatic nose of plum, raspberry and spice, with ripe berry fruit flavours. A concentrated wine with smooth texture and round tannins.

SERVING SUGGESTION

Allan Scott Merlot is the perfect accompaniment to good strong cheese or with barbequed meats. Best served at room temperature and given a little time to breathe.



TECHNICAL SPECIFICATIONS *(at bottling)*

Grape Variety 100% Merlot

Alcohol 12.0%

Residual Sugar 3.1g/l

pH 3.65

TA 5.3g/l

Oak Treatment French Oak

**Malolactic
Fermentation** 100%

Vegan

Barcode 9416917140653

Estate Produced & Bottled by:
Allan Scott Wines & Estates Ltd
Marlborough
NEW ZEALAND