



SELAKS

HERITAGE

RESERVE



2010 SELAKS HERITAGE RESERVE HAWKE'S BAY MERLOT CABERNET

This soft, supple wine is a classic expression of a Hawke's Bay Merlot and Cabernet Sauvignon blend, with a small amount of Malbec enhancing palate weight and structure.

VINIFICATION

Fruit for this wine was grown principally in the red metal soils of our Corner 50 vineyard in the warmest part of the Hawke's Bay winegrowing region. Corner 50 consistently produces soft, rich Merlot of exceptional quality, and fully ripe Cabernet Sauvignon with excellent structure and firm tannins.

Cooler than usual summer temperatures were followed by a warm, dry autumn, resulting in a long gradual ripening period. The fruit developed rich, concentrated flavours, and was harvested at optimum maturity.

The grapes were destemmed with no crushing. Fermentation took place on skins, using yeast strains selected for their ability to enhance aromas, complexity and mouthfeel.

60% of the wine was matured in tank, with the balance matured in French and American oak barriques.

COLOUR

Deep red with purple hues.

NOSE

A rich, intense nose of ripe plum and blackberry, with spicy oak notes.

PALATE

Ripe and well rounded, with sweet plum and berry notes, smooth tannins, and a long, complex finish.

FOOD MATCHING

Superb with braised lamb shanks in red wine sauce with rosemary and shallots.

www.selaks.co.nz

HARVEST DATE:
April 2010

REGIONS:
Hawke's Bay,
New Zealand

VINEYARDS:
Corner 50,
Hawke's Bay

VARIETIES:
Merlot 70%,
Cabernet Sauvignon
25%, Malbec 5%.

FIRST BOTTLING
DATE:
July 2011

WINE ANALYSIS:
pH: 3.56
TA: 5.8 g/l
RS: 2 g/l
Alc: 13.5 % vol