



**SELAKS**

PREMIUM SELECTION

*Selaks, bringing family and friends together since 1934*

## WINEMAKER'S NOTES:



## 2009 HAWKE'S BAY MERLOT

### VINIFICATION

Dark red in colour, this wine has an intensely concentrated bouquet of ripe plums, with hints of spice. The wine is soft and rich, with excellent length and intensity combined with a soft acidity and smooth tannins. Full fruit flavours of ripe plums and blackberries are softened by rich oak characters with a touch of spice.

A hot summer and dry weather throughout autumn produced ideal conditions for ripening red grapes in Hawke's Bay. This Merlot was harvested at low acidity and with excellent ripeness.

Fruit was destemmed but not crushed, and fermented on skins in a mixture of open top and closed vessels using cultured yeast strains.

Fermentation took place over an average 18 days at temperatures up to 30 deg Celsius.

Maturation was predominantly in stainless steel tanks, with a portion matured in oak.

The final blend was bottled in February 2010.

### COLOUR

Deep red, with purple hues.

### NOSE

An intense fruit forward aroma of ripe plum, with some spice notes.

### PALATE

A soft rounded palate with full fruit flavours of ripe plums and blackberries, with well integrated, velvety tannins.

HARVEST  
DATE:

April 2009

VINEYARDS:

Hawke's Bay

VARIETIES:

Merlot 95%  
Malbec 5%

HARVEST  
ANALYSIS:

PH: 3.45  
TA: 6 g/l  
Brix: 23.5

BOTTLING  
DATE:

February 2010

WINE  
ANALYSIS:

PH: 3.551  
TA: 5.46 g/l  
RS: 3.5 g/l  
Alc: 14 % vol.