



**SELAKS**

WINEMAKER'S FAVOURITE

*Bringing family and friends together since 1934*

## WINEMAKER'S NOTES:



## 2010 HAWKE'S BAY MERLOT CABERNET

### VINIFICATION

Selaks Winemaker's Favourite Merlot Cabernet is made from grapes grown on the red metal soils of our Corner 50 vineyard, one of the warmest areas of the Hawke's Bay region. The palate has an excellent balance of fruit and oak, with soft tannins and a warm, lingering finish. Flavours of ripe plums and dark fruits are layered with spicy, dried herb complexities.

A cool summer resulted in a relatively late season, but warm and dry autumn weather enabled the fruit to reach optimum maturity. Merlot was harvested in late April, and the Cabernet Sauvignon in early May.

Upon harvesting, the fruit was destemmed only. Fermentation on skins, using selected yeast strains, took place in stainless steel open top tanks over 24 days. The caps were plunged 3 times daily, with a maximum ferment temperature of 30 deg.

The wine was matured for 12 months in oak barriques, 14% new French, 12% new American, 28% 1 year old, and the balance 2-3 years old. The wine underwent 100% malolactic fermentation in barrel.

Following blending of the two varieties, the wine was bottled in June 2011.

### COLOUR

Deep red with purple hues.

### NOSE

An intense, fruit forward nose of ripe plums and dark fruits, complemented by sweet, spicy oak notes.

### PALATE

Rich and mouth filling, this wine has a superb balance of fruit sweetness, gentle acidity, and tannins. Spice and dried herb complexities enhance a long finish with soft tannins.

### CELLARING

Can be kept for up to 5 -10 years.

HARVEST  
DATE:

April /May 2011

VINEYARDS:

Corner 50  
Hawke's Bay,  
New Zealand

VARIETIES:

Merlot 89%  
Cabernet Sauvignon 11%

HARVEST  
ANALYSIS:

PH: 3.6 ave  
TA: 7.3 ave  
Brix: 23.7 ave

BOTTLING  
DATE:

June 2011

WINE  
ANALYSIS:

PH: 3.6  
T.A: 5.4 g/l  
Alc: 14 % vol.  
RS: 2 g/l