

Montana East Coast

Merlot Cabernet Sauvignon 2006

This Merlot dominant wine from Montana is crafted from grapes predominantly sourced from Hawke's Bay with smaller contributions from Marlborough and Gisborne. These premium wine-producing regions are on New Zealand's sheltered East Coast.

DESCRIPTION

Colour: Deep red with violet hue.

Aromas: A delicious mix of plum and cassis fruit notes with background hints of coffee, chocolate & leather aromas.

Palate: Fresh primary fruit flavours combined with savoury tannin & oak characters provide the introduction to a long warm finish with a genuine persistence of fruit notes.

FOOD AND WINE MATCHES. This wine has an appealing intensity of flavour & savoury tannin structure enabling it to marry well with your favourite succulent lamb or beef based dishes or as a pairing for a cheeseboard.

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| Wine: | Montana Merlot Cabernet Sauvignon |
| Vintage: | 2006 |
| Winemaker: | Brent Laidlaw |
| Variety: | 70% Merlot, 30% Cabernet Sauvignon |
| Region: | East Coast |
| Alcohol: | 12.8 % by volume |
| pH: | 3.6 |
| Total acidity: | 5.9 g/l as tartaric |
| Brix at harvest: | 22 °Brix average |
| Harvest notes: | Good weather yielded clean & ripe fruit allowing our winemakers to time harvesting to coincide with optimum ripeness for the making of good wine. Machine harvesting was used for all fruit contributing to this blend. |
| Fermentation notes: | Following a 4-5 day period of cold maceration to assist colour extraction the grapes were fermented on skins with selected strains of wine yeast. Following ferment the wines spent 10-18 days maceration on skins (with the merlot macerations typically shorter than those of cabernet) for the extraction and evolution of fine, soft tannins and lasting intense colour. |
| Maturation notes: | Partial fermentation of 5% of the blend in new oak barrels with a further 10% of the wine being matured in a combination of new French & American oak is reflected in a pleasing chocolate/coffee character that blends well with the plummy aromas of Merlot. The balance of the wine being aged in wood between 1-4 years old undertook a period of flavour & aromatic evolution over 5 months. Barrel ageing was deliberately brief in order to obtain the best characteristics from the process while retaining the full fruit intensity of the wine. Resultantly the wine was fresh & readily drinkable prior to being bottled under screw-cap. |
| Other notes: | From the combination of good viticultural and winemaking practices we feel this blend shows a harmony between its generosity of ripe flavours, fine tannins and intensity of aroma to easily meet the criteria for high quality red table wine and with the potential to mature well over the next 2-3 years. |