



PURE
NEW ZEALAND
PURE
NOBILO 

WINEMAKERS TASTING NOTES

2006 NOBILO REGIONAL COLLECTION MERLOT

COLOUR

Bright red in colour with purple hues. Brilliant clarity.

NOSE

The bouquet has rich, intense aromas of berries and plums, with hints of coffee and mocha.

PALATE

Nobile Regional Collection Merlot has sweet, mouth filling berry fruit flavours, overlaying a structure of fine grained tannins. The palate is full and soft, with a seamless melding of fruit and oak. A touch of mocha and spice combines with subtle vanillin oak characters to provide depth and complexity on the palate. The finish has good length, with an appealing softness.

VINIFICATION

Nobile Regional Collection 2006 Merlot was primarily sourced from Corner 50, Nobile Wine Group's new vineyard and winemaking development in Hawkes Bay. Harvested throughout April, the fruit was picked within optimum sugar and acidity parameters, with excellent flavour profiles. After crushing and destemming, the grapes were transferred to stainless steel tanks and open top fermenters for yeast inoculation. The juice fermented on skins for between ten and fourteen days, at temperatures of up to 30 degrees Celsius. Careful cap management ensured full colour development and the production of soft, fine tannins. On completion of the initial ferment, the wine underwent post fermentation maceration, before being pressed off skins. A portion of the blend remained in stainless steel tanks, with the balance of the wine transferred to seasoned French and American oak barriques for ten months maturation. The two portions underwent total malolactic fermentation. Prior to bottling the wine was blended, fined and sterile filtered.

WWW.NOBILO.CO.NZ

HARVEST
DATE
April 2006

VINEYARDS
Hawkes Bay,
New Zealand

VARIETIES
Merlot

HARVEST
ANALYSIS
PH: 3.45
T.A: 6 g/l
Brix: 23.5

BOTTLING
DATE
February 2007

WINE
ANALYSIS
PH: 3.53
T.A: 6.1 g/l
Alc: 13 % vol.
RS: 4.5 g/l