



Tahuna Merlot 2014

Tā-hu-nā (n.) – the New Zealand Maori word for riverbank.

The Tahuna vineyards produce super premium New Zealand wines, with ripe flavour-filled grapes sourced from carefully selected alluvial gravel vineyard sites on New Zealand's East Coast. Warm, sheltered sites are selected for Merlot and Cabernet Franc, while cooler sites provide ideal flavour development in Sauvignon Blanc, Chardonnay and Pinot Noir grapes. Reflecting this care and attention in the vineyard, Tahuna wines are hand-crafted by a team of experienced Winemakers to produce rich, soft and approachable wines of exceptional quality.

Region – Hawke's Bay

Soil type – Sandy loam/alluvial silt over gravels.

Varieties – Merlot

Winemaking Notes – This wine is part hand-plunged and part pumped-over during fermentation to aid in colour extraction and to provide tannin structure. After a period of maceration on skins, the wine is pressed off and run into oak barrels for maturation, prior to bottling.

Technical Notes – Alcohol: 14.5%, pH: 3.7, TA: 5.9g/L

Tasting Notes – Great colour and aromas of plum and dark berryfruit are typical of Hawke's Bay Merlot. Silky tannins give it a soft finish for early drinkability and the depth of fruit gives it the ability to cellar for 4-5 years. Recommended serving temperature 18-20°C.

Food Match - Hearty pastas, beef, venison and New Zealand lamb.

Awards

Bronze Medal – Korea Wine Challenge, 2015