



FLYING SHEEP



OSAWA
WINES

Merlot Cabernet Sauvignon 2015

This is a classic Hawkes Bay blend and so we're looking to build on the regions natural suitability with this variety and really push our vineyards ability to ripen with powerful aromatics. We'd usually see these aromatics develop hand in hand with deep and vibrant crimson hues. Ageing this wine in French oak Barriques helps to enhance and cedar and earthy characters along with a richly textured, balanced palate. Suppleness on the palate is a hallmark of good Hawkes Bay blended red and we look to develop fine-grained tannins with extended time on skins before pressing. This ensures the wine is approachable and capable of developing further complexity with medium-term aging.

Winemaking notes

WINE	Flying Sheep Merlot Cabernet Sauvignon
VINTAGE	2015
Harvest Date	31 st March 2015
VARIETAL MIX	89% Merlot 11 % Cabernet Sauvignon
ALC	13.5%
pH	3.64
TA	5.03
RS	< 1g/l
CRUSHING/PRESSING	Crushed to Open Fermenter and Cold soaked on skins for 3 days before Inoculating
FERMENTATION	Inoculated for Ferment, Inoculated for Malo
OAK/BARREL HANDLING	Aged 24 months in French Barriques 30% New
FINING	Minimal Egg White Fining
FILTRATION	Sterile Pad Filtered

