



A RICH AND BOLD MERLOT WITH ELEGANT DARK FRUITS, HINTS OF SPICE AND A LONG AND STRUCTURED FINISH.

WINEMAKER Heather Stewart	<b>аlсоноl</b> 13.5%	residual sugar 0.2g/L
ACIDITY	PH	
5.9g/L	3.61	



## TASTE PROFILE

COLOUR: DARK PLUM

NOSE: AROMAS OF DARK FOREST FRUIT AND CRACKED BLACK PEPPER

**PALATE:** A FULL BODIED AND BOLD MERLOT, SHOWING CHARACTERS OF BLACKBERRY, DAMSON PLUM AND BLACK CHERRIES. COMPLEX AND RICH WITH VELVETY TANNINS AND A LONG TOASTY FINISH.

## FROM THE LAND:

Selected from our low-cropping vineyards in the internationally recognised Hawke's Bay winegrowing region, situated on the east coast of New Zealand's North Island.

Warm days and cooler nights with gravel rich soils lead to small, tight berries full of bold flavours and vibrant colour.

## TO THE WINERY:

During a cool evening, the deliciously ripe Merlot grapes were harvested and transported overnight to our winery in Marlborough.

Fermented with a carefully selected yeast strain, the grapes were hand plunged up to eight times daily during the height of fermentation. The wine was then pressed into tank and seasoned French oak and left to mature for nine months.

Heather then carefully blended the final wine prior to bottling.

## FLAVOURS & FOOD:

The 2019 Delta Merlot is drinking beautifully from release and will continue to mature over the next five to eight years.

With bold and rich red fruit notes on release, the flavours will evolve and ripen over time. Layers of cocoo and clove and an extra complexity to the palate. The complex oak influence creates a long and toasty finish.

Excellently paired with New Zealand beef and a morel mushroom sauce.

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