



2020 DELTA MERLOT HAWKE'S BAY



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

WINEMAKER Heather Stewart	ALCOHOL 13.0%	RESIDUAL SUGAR 0.2g/L
ACIDITY 6.1g/L	PH 3.6	VEGETARIAN FRIENDLY

TASTE PROFILE

COLOUR: DARK PLUM

NOSE: AROMAS OF WILD FORREST FRUITS, BLACKCURRANT AND DORIS PLUM

PALATE: A FULL BODIED AND BOLD MERLOT, SHOWING CHARACTERS OF BLACKBERRY, DAMSON PLUM AND BLACK CHERRIES. COMPLEX AND RICH WITH VELVETY TANNINS AND A SAVOURY 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 2020 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, the flavours will evolve and ripen over time. Layers of savoury olives and clove add an extra complexity to the palate, leading to a long and toasty finish.

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



www.deltawines.co.nz

Facebook Twitter Instagram: @DeltaWineCo