



Wither Hills

MERLOT 2018

HAWKE'S BAY

The 2018 vintage in Hawke's Bay was one of the warmest summers on record, allowing for superb conditions for ripening Merlot.

WINEMAKING

The grapes for this wine were harvested from exceptional areas within Hawke's Bay.

Each parcel of fruit was fermented in small batches, using traditional Bordeaux methods. A small portion was selected for partial barrel fermentation to add complexity. The wine was matured for 18 months, under different oak regimes.

AROMA/PALATE

A lovely dense yet exquisitely structured and warmly textured Merlot. The soft tannins produce an approachable style, designed to complement any fine dining experience.



TOP FOOD MATCHES

This is the wine to have when you don't know what to drink. Partnering easily with a broad range of foods like duck, pasta and dishes with rich gravies. Try:

- Mediterranean Lamb Burgers
- Mushroom Risotto
- Braised Ox-Tail with Polenta

TECHNICAL INFORMATION

Alc/Vol	13%
pH	3.71
Total Acidity	5.79 g/l
Residual Sugar	0.23 g/l

Rich with vibrant dark plum, cigar box and chocolate notes – delicious.

Wither Hills Winemaker