

Marlborough Sun

PRODUCED IN NEW ZEALAND

EDITION 15

2017 Merlot



AROMA

Sweet ripe red plum and perfumed blackcurrant notes.

PALATE

Medium bodied with flavours of boysenberry and ripe plums. A creamy mid-palate with mulled spices and a long toasty finish.

AGEING POTENTIAL

Excellent drinking now, this wine will continue to develop over the next five years.

VITICULTURE

The fruit was harvested from a specifically chosen, naturally low cropping vineyard in Marlborough's Rapaura sub-region. Stony, free draining soils and a warm summer

ensured these grapes reached full ripeness. The fruit was cold soaked for four days to maximise flavour and colour extraction.

WINEMAKING

The juice was inoculated with a specialized yeast strain to complete fermentation and then hand plunged and pumped over to extract tannin, colour and flavour. Aged with seasoned

French and American oak, it underwent malolactic fermentation and ageing on lees. Once ready, the wine was then blended, lightly fined and carefully prepared for bottling.

WINE ANALYSIS

Colour	Ruby red with purple rim	Total Acidity	5.1g/L
Alcohol	12.5 % v/v	pH	3.56