



CLEARWATER COVE

Hawke's Bay Merlot 2016

Beneath the cliff at the edge of our vineyard the cool clear waters of the South Pacific Ocean carve into the coastline. Deep coves provide precious shelter from year-round winds that whip the waves and buffet the surrounding landscape. In these beautiful but harsh conditions our vines struggle for survival, producing low yields of high quality fruit with concentrated flavours.

Vintage Report

The 2016 vintage was another great one for Hawke's Bay. The temperate spring yielded a moderate crop which ripened beautifully over the warm dry summer. The vines are trained to VSP and underwent intensive canopy management and thinning to deliver beautifully ripe fruit.

Winemaking

The low yielding Merlot was picked and de-stemmed directly into a mixture of open and closed fermenters. A traditional warm fermentation followed with regular pump overs to help craft a wine with elegance and balance. The fruit remained on skins for two weeks after fermentation to build structure and mouthfeel. The fruit was gently pressed, settled then racked to stainless steel tanks to undergo malolactic fermentation. The wine spent the winter months aging with French oak before the blend was assembled, filtered and bottled.

Winemaker Tasting Notes

The 2016 Clearwater Cove Merlot has notes of plum, dark berries and underlying cassis. The palate is soft with finely balanced supple tannins and a rich lingering finish. Enjoy with barbequed red meats, hearty stews or dark chocolate.

Wine Analysis

Harvest Date: 28th March - 15th April 2016

Alcohol: 13.5%

Residual Sugar: 1.5g/l

Total Acidity: 4.8

pH: 3.70



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