

2016 Torlesse Cabernet Merlot

Vineyards

- **The McKenzie** vineyard is located in Waipara close to the winery. The vineyard is a free draining terrace site. The average age of vines varies from 16 years or older.

Wine Making

- All hand harvested in late April and early May
- Harvest brix ranged from 22-23 brix [% sugar]
- Fermentation was in small vessels [1500L] 3 day cool soak, inoculated with yeast, fermentation varies from 4-6 days peaking at 32 C then allowed 7-10 days on skins. Some components were given extended skin contact up to 28 days.
- Pressing was in traditional Basket Press
- Cooperage was a mixture of French barrels ranging in age from new to 6+ years. Duration is approx 18 months
- Malo lactic [ML] fermentation is natural starting in Spring and the wine is racked and has a SO₂ addition once ML complete.
- Bottling is through 1 micron filter

Bottle Details

- Alcohol 13.0 % by volume
- Acid is 5.5 gm/L [as tartaric]
- Volatile Acidity is 0.45 gm/L
- Residual Sugar is < 1 gm/L

Winemaker's Comments

The Cabernet Sauvignon and Merlot grapes were grown on the McKenzie's Weka Terrace lower "hot block". A small [1%] amount of Petite Verdot is also in the blend. Grapes were hand harvested in excellent condition at 22-23 brix. The Cabernet Sauvignon is 50% of the blend, Merlot is 49% and 1% Petite Verdot to form a classic "Bordeaux style blend".

Fermentation involved hand plunging and cap temperatures of 30°C for maximum colour and flavour extraction. After extended skin contact and pressing, the wine was then matured in French barriques for 18 months. The resultant wine is elegant, yet complex and full bodied, showing typical blackcurrant fruit integrated with spicy oak that will develop into the more complex cigar box characters with 3 - 5 years of bottle maturation. This wine has used the screw top closure to preserve fresh fruit flavours or allow the wine to age gracefully and reach its full potential with no bottle variation. Perfect with beef or lamb but also great with game such as venison, duck or pork.