

2015 Omihi Road SVR Waipara Merlot

Vineyards

- Grapes are from the McKenzie Vineyard located in Waipara at latitude 43° South, close to the winery. The soils are free draining undulating gravel terraces. The average age of the Merlot vines varies from 10 to 12 years.

Wine Making

- Hand harvested in early May. Harvest brix ranged from 23.5-24 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 10 - 12 days on skins.
- Pressing was in traditional Basket Press. Cooperage was a mixture of French barrels ranging in age from new to 6+ years. Duration is 16 months. Malolactic [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 14.0 % by volume
- Acid 5.5 gm/L [as tartaric]
- Volatile Acidity 0.5 gm/L
- Residual Sugar <1 gm/L
- 150 cases produced. Screw cap in a Bordeaux bottle.

Winemaker's Comments

All components are hand picked, small vessel fermented, hand plunged and go through the traditional basket press. Experienced winemaker Kym Rayner has selected barrels to craft a wine that reflects the subtle nuances that are distinctive to a Single Vineyard Release **SVR** wine. The **assemblage** is a complex wine, already showing a rich distinctive aroma and the palate is elegant, yet full bodied. The wine has berry fruits, spicy oak and hints of tobacco and coffee, with a rich full middle palate and a lingering firm after taste. This wine will evolve and become more complex with further cellaring over the next 5+ years.