



## **KEW 2004 Estate Merlot**

### **Description:**

The vintage of 2004 maximized the ripe characters of Merlot, with a fabulous long summer of sunny days and warm temperatures. The Estate Merlot shows vanilla notes and dark red plum aromas. These characters intensify on the palate, which is smooth and rich, with a long warm finish. An excellent partner for pasta dishes, lamb and game.

### **Viticulture:**

The KEW vineyard has many different expressions, due to the elevated sections of land, as well as soil variation. These vineyard sections are harvested, fermented and kept separate throughout the wine maturation process, to enable the best blending options for the final wines.

Analyses at harvest, 11 April 04:

Brix: 23.62  
pH: 3.50  
TA: 7.35g/L

### **Winemaking:**

Hand harvested fruit was fermented using selected yeasts. Gentle mixing of the ferment was done four times daily, until maximum colour and flavour had been extracted. After pressing, the wine was put to American barrels for malolactic fermentation and maturation. Post ferment, this wine was carefully fined with fresh egg white to balance tannin structure.

Analyses at bottling:

pH: 3.6  
TA: 6.75g/L  
Alc: 13.5%  
RS: less than 1 g/L

### **Latest Awards**

**Silver Medal 2005 Bragato Wine Awards**  
**Silver Medal 2005 Air NZ Wine Awards**  
**4 Stars Cuisine Magazine NZ Reds Tasting, Recommended**  
**Bronze Medal 2005 Liquorland Top 100**  
**Silver Medal 2006 Royal Easter Show**  
**Bronze Medal 2006 New Zealand International Wine Show**