



KEW 2005 Estate Merlot

Description:

Fabulous early season conditions and careful fermentation management have combined to create this merlot which shows intense flavour and aromatics. Opulent aromas of sweet black plum, spicy fruitcake and vanilla further develop on the palate, which is silky smooth and everlasting. This wine will partner perfectly with game, lamb and pasta.

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, 29 April 05:

Brix: 23
pH: 3.50
TA: 4.95g/L

Winemaking:

The Merlot was crushed and destemmed to tank where it was gently mixed four times daily until ferment had completed. At dryness the wine was pressed off skins and settled for 24 hours before racking to American barriques for malolactic fermentation and maturation. After 10 months in oak, barrels were carefully selected for the Estate Merlot, blended and fined with fresh egg whites before filtration and bottling.

Analyses at bottling:

pH: 3.38
TA: 5.8g/L
Alc: 13.5%
RS: less than 1 g/L

Latest Awards:

4 Stars Winestate Magazine
Silver Medal 2006 Bragato Wine Awards
3.5 Stars Cuisine Magazine November 2006 Issue – NZ Reds Tasting
Bronze Medal Air NZ Wine Awards 2007