



LET'S START
SOMETHING
kimcrawfordwines.com

WINEMAKER'S NOTES:

2007 HAWKE'S BAY MERLOT



VINIFICATION

These Merlot grapes are from a selection of vineyards in Hawke's Bay – predominantly on the Redmetal soils of the Ngatarawa Triangle. Ideal ripening conditions and settled weather during harvest saw fruit picked at optimum condition. All fruit was machine harvested for delivery to the winery.

The grapes were crushed to open-top tanks and standard fermenters and inoculated with cultured yeasts selected to enhance varietal expression. During active fermentation caps were mixed three times daily with an average of 14 days total maceration on skins. The individual parcels were drained to a mixture of barrels and tank and matured for nine months before final blending.

COLOUR

Dense dark red with purple highlights.

NOSE

Lifted black plum and blackberry notes coupled with spicy oak.

PALATE

Rich black fruit flavours of plum, berry and currant are to the fore underpinned with savoury oak. Fine tannins and lovely balance promote a fleshy texture and lingering finish.

CELLARING

Three to four years.

FOOD MATCH

Superb with barbequed spare ribs.

VARIETIES:

Merlot

HARVEST ANALYSIS:

PH: 3.4 average
TA: 3.52 g/l average
Brix: 23.4 average

WINE ANALYSIS:

PH: 3.56
TA: 5.9 g/l
Alc: 13.6% vol
RS: Dry