

OUR *Merlot* IS AGED FOR 10 MONTHS
IN 20% NEW HUNGARIAN OAK BARRELS.

VIBRANT RUBY RED WITH TEMPTING WHITE
CHOCOLATE AND CINNAMON AROMAS ON THE NOSE
AND SUBTLE VANILLA NUANCE.

RIPE, RICH CHERRY AND PLUM ON THE PALATE
ARE COMPLEMENTED BY SPICY CEDAR.

SOFT, LONG MOUTHFEEL WITH
A VELVETY SMOOTH FINISH.

VINTAGE: 2013

VARIETAL: MERLOT

HARVEST DATE: 18.04

ALCOHOL: 13.5%

BRIX: 21

RESIDUAL SUGAR: <1G/L

*"This is a delightful expression of the variety...
...well balanced and silky on the finish..."*

Sam Kim



OMAKA SPRINGS
ESTATES



www.omaka.co.nz