

Charles Wiffen Merlot 2016



WINEMAKING NOTES

The Charles Wiffen Merlot Block was first planted in 1998. The vineyard is cane pruned to achieve a maximum crop load of 6 tonnes per hectare.

The fruit is handpicked into ½ tonne bins, which are placed into refrigerated 20 foot containers and set to 2 degrees and then transported to Auckland. The fruit arrives cold, allowing for a prolonged cold soak pre fermentation. The must has a warm fermentation peaking at 32 degrees, and then a warm post fermentation.

Post pressing the wine is transferred into selected French barriques, where it ages for 10 months, undergoing malo-lactic fermentation. 25% of the oak is new.

TASTING NOTES

Rich aromas of cassis, plum and vanillin combine with chocolate, dark berry fruits and subtle tannins on the palate, giving a long, dry, yet soft finish.