2016 Snapper Rock Merlot Cabernet Hawkes Bay, New Zealand

WINEMAKER

Hayden Penny

WINEMAKER'S NOTES

The 2016 vintage started slow due to an unusually cool spring but a settled and warmer than average January-March period allowed for excellent ripening throughout the Hawkes Bay. Our merlot was grown in the Bridge Pa region and was hand picked and fermented in small open top fermenters. Aged for 18 months in oak barrels, the wine was then blended and bottled to achieve what we think is a stunning little wine.

BLEND

85% Merlot, 10% Cabernet Sauvignon, 5% Cabernet Franc.

TECHNICAL ANALYSIS

Total Acidity	6.1g/l
Residual Sugar	<1 g/l
Alcohol	13%
Packaging	12 x 750 ml

DESCRIPTION

This is beautifully fruited on the nose showing dark plum, cranberry, toasted hazelnut and game characters with a touch of dark cocoa. The palate is wonderfully weighted and fleshy, delivering excellent fruit intensity and rounded mouthfeel, finishing persistent and silky. The wine offers gorgeous fruit flavours with subtle spicy complexity.

THE ANTPIODEAN SOMMELIER SAYS

"The 2016 vintage is immediately approachable but will cellar beautifully over the next 3-6 years - if you can wait that long!"

