

2015 VINTAGE

HAWKE'S BAY MERLOT



For more than three decades the Giesen brothers have created great wines that people around the world love.

Great wines are the ones we remember from fun experiences with family and friends, that's why we created Giesen Estate. Our Estate wines showcase distinctive regional varieties which are generous, smooth, relaxing and most of all taste great. Treat yourself or enjoy with family and friends.

This 2015 Giesen Estate Merlot is a vibrant wine, where bright fruit notes are held together by fine grain tannin.

Winemaker: Martin Bell

VINEYARD REGION Hawke's Bay: Bridge Pa Triangle, Woodthorpe and Moteo sub-regions.

WINEMAKING Fruit harvested from four vineyards, picked at optimum ripeness.
Short pre-ferment maceration for colour and flavour extraction followed by a five to seven day ferment period.
The wine was gently pressed off the skins 2 days after ferment was complete, then inoculated for Malolactic Fermentation.
The wine was rested on oak to add broadness and body to the wine.
Minimal finings were used, before a gentle filtration.

VINTAGE CONDITIONS Hawke's Bay experienced an excellent flowering season, with only moderate frost risk to marginal vineyards. The following summer was hot and dry. Three rain events just before harvest affected the harvest minimally, as they were followed by periods of high wind to dry the conditions out. The fruit showed opulence and balance when it was picked at optimum ripeness.

COLOUR Vibrant red with purple edges.

NOSE Bright fruit focused Merlot, perfumed plum, freshly dug warm earth, clove, mocha and wild berry.

PALATE Stewed plum, spice, tamarillo, mid palate succulence, small, fine grained tannin, dry finish.

WINE ANALYSIS: **Alc/Vol:** 13.5% | **TA:** 5.56 g/L | **pH:** 3.63 | **Residual Sugar:** <1g/L

Food match

Barbequed leg of lamb with rosemary and moroccan spices.

