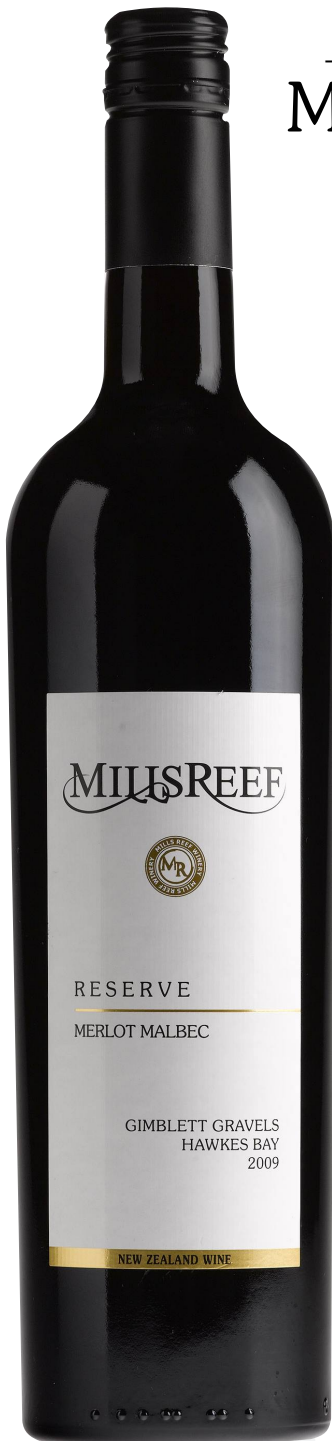


# MILLSREEF

WINERY

## RESERVE

### Merlot Malbec 2009



This fine wine was grown in the renowned Gimblett Gravels, with grapes sourced from Mere Road Vineyard (63%) & Plateau Vineyard (37%). The Merlot was harvested progressively between 7-13<sup>th</sup> April (average 24.1 brix) and the Malbec on 8<sup>th</sup> April (23.1 brix).

The grapes were gently crushed, cold soaked (average six days) and fermented in stainless steel tanks, with twice-daily pump overs to extract colour, flavour and fine tannin structure. A post-ferment maceration (6-8 days) followed, skins pressed off and the wine aged for 15 months in quality oak barrels (66% French & 34% American). The blend was composed on 10<sup>th</sup> August, with a light egg-white fining to follow before being bottled mid-September 2010, under screwcap.

This deeply coloured wine (79% Merlot, 21% Malbec) is highly appealing with spicy blackcurrant, boysenberry and violet aromas. The palate is generous yet supple and smoothly textured, with intense brambly berry fruit, dark chocolate, leather and spice flavours. The finish is satisfyingly long and lingering.

Immensely enjoyable now, this wine will continue to develop and reward cellaring over the medium term.

Vintage:	2009
Grape Variety:	Merlot Malbec
Growing Area:	Gimblett Gravels, Hawkes Bay
Winemaker:	Tim Preston & Paul Dawick
Brix at Harvest:	23.92 average
Juice Acidity:	5.6 g/l

Wine Acidity:	5.48 g/l
Wine pH:	3.58
Bottle Barcode:	94 16055 32609 4
Carton Barcode:	194 16055 32659 6
Lot Number:	L0245
Alcohol:	14%