

MILLSREEF RESERVE

Merlot Malbec 2007

**GOLD – Romeo Bragato Wine Awards 2008
Warren Barton's Top 100 Wines for 2008**

The grapes for this fine wine were grown in our warm inland Mere Road vineyard on the stony Gimblett Gravels soils of Hawkes Bay.

The two varieties comprising this fine blend, Merlot and Malbec, were harvested separately on 16 April at 24.7 brix and 13 April at 23 brix respectively, with optimal ripeness and flavor profile.

The grapes were destemmed, cold soaked for four days and then fermentated in stainless steel tanks, with twice daily pump overs to extract colour and flavour. The resulting wines were aged separately for 7 months in quality oak barrels:

- Merlot: 50% French & 50% American, 28% new and 72% one year old
- Malbec: 100% French oak, 37% new and 43% one year old.

The parcels were then carefully blended (55% Merlot, 45% Malbec) to achieve a seamless style with optimal aroma and palate expression. Bottling followed under screwcap on the 2nd of April 2008.

This deeply colored red has lovely fruit-driven aromas and flavours with a medley of ripe Black Doris plums, boysenberry and blackcurrant, intertwined with spicy savory oak, fine tannins, all beautifully integrating for a lovely lush medium weight wine with silken texture.

Very enjoyable now, this wine will continue to develop and reward cellaring for 3 to 5 years.



Vintage:	2007	Wine Acidity:	5.78 g/L
Grape Variety:	Merlot, Malbec	Wine pH:	3.57
Growing Area:	Gimblett Gravels, Hawkes Bay	Bottle Barcode:	94 16055 270076
Winemaker:	Paddy Preston & Tim Preston	Carton Barcode:	194 16055 270578
Brix at Harvest:	24.3 brix avg	Lot Number:	L8095
Juice Acidity:	6.47 g/L avg	Alcohol:	14.3%