



bell bird bay 2008 hawkes bay merlot cabernet

After crushing to tank, all varieties were cold macerated for 4 days to enhance colour and fruit flavours. A warm fermentation was followed by extended maceration on skins of between 14 & 21 days. The wine was pressed off to 1 and 2 year old barrels (80% French) The batches were kept separate for 12 months prior to blending. The total barrel maturation time was 15 months.

Aroma

An inviting aroma of plum, prune and ripe red berries. Maturation in oak barriques contributes vanillin, liquorice and savoury notes.

Palate

A supple and well balanced wine showing plum, red berries and hints of leather. Integrated spicy oak is supported by fine tannins and a firm structure.

Food Matches

Great with red meats and game, pasta, cheese or any full flavoured dishes.

HARVESTED

26 March - 25 April 2008

HARVEST ANALYSIS

Brix average 21.4 - 24.6
pH 3.64, TA 5.10g/l

BOTTLED

16 November 2010

WINE ANALYSIS

Alc. 13.5%



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