



## bell bird bay 2011 merlot cabernet

This wine is a blend of Merlot (70%), Malbec (13%), Cabernet Franc (11%) and Cabernet Sauvignon (6%), harvested in prime condition from well-established vineyards located in the Bridge Pa Triangle Wine District, Hawkes Bay. Following fermentation, the wine was run off to barrel (40% new, 70% French) and the skins pressed through a one tonne basket press. The batches were kept separate for 12 months prior to blending. Final maturation time was 22 months.

### Aroma

Aromas of plum, prune and ripe red berries. Oak ageing contributes vanillin, licorice and savoury notes.

### Palate

Supple and well balanced showing plum, red berries and hints of leather. Well integrated spicy oak is supported by fine tannins and firm structure. Match with red meats and game, pasta, cheese or full flavoured dishes.

### harvested

1 April - 4 May 2011  
Brix average 22.6 - 23.2

### wine analysis

Alcohol 13%  
pH 3.65  
TA 5.25 g/l

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