

# FRIZZELL 2010

## HAWKES BAY mERLOT mALBEC

### WINEMAKERS NOTE

Deep ruby crimson in colour with a nose that displays a bouquet of lifted plums, dark cherry and spicy fruitcake characters. The palate is full, rich and soft with a mouthfilling length and structure. A wine styled for approachability, enjoyment and will benefit from some bottle age. **WINEMAKER – ROD MCDONALD**

### VINTAGE SUMMARY

2010 was a harvest characterized by its relatively warm early season temperatures. While the early season warm, the autumn was a little cooler than usual, ideal for slow ripening and as a result, fruit was generally harvested later than average. This has helped to provide a harvest of great flavours, sugar and acid balance. The dry weather eventually ended in May, once all the grapes had been well and truly harvested.

### VINIFICATION

Harvested at optimal ripeness, the fruit was crushed and destemmed to open top and upright fermenters. To ensure that full flavour, colour and tannin extraction was achieved, the wine was fermented at up to 33°C and hand plunged up to four times each day at its peak. After primary fermentation, the wine was rested on skin for another couple of weeks before the wine was pressed to French and American oak barriques where it underwent malo. Following that, the wine was blended, lightly eggwhite fined and filtered to bottle.



### TECHNICAL DATA

REGION	Hawke's Bay
VARIETY	Merlot Malbec
APPEARANCE	Ruby/crimson
STYLE	Medium to full bodied
PRODUCTION NO.S	3800 bottles
CLOSURE	Screw cap
SERVE	Ambient
CELLARING	1-5 yrs
ALCOHOL	14%
RS	Nil
PH	3.61
TA	6.45 g/l

**FRIZZELL**  
WINES