



CJ PASK

## DECLARATION

### DECLARATION MERLOT 2006

Cold soaking along with a warm fermentation on skins and some barrel fermentation has produced this rich complex Merlot. Ageing in new oak with some lees contact has added weight and texture to this elegant powerful Merlot. Rigorous barrel selection has ensured only the best is represented in this Merlot.

**Colour:** Deep purple/red

**Aroma:** Intense plums and spice with graphite oak characters

**Palate:** Warm and ripe, with complex brambly Merlot fruits. Layers of flavours, good tannin and extract, supported by mouthfilling texture and fine oak.

**Oak:** Approximately 18 months in new oak.



### TECHNICAL DATA

**SOILS:**

Consisting of alluvial gravel overlaid with silt sands of varying depths. The Ngaruroro River laid these soils incorporating volcanic pumice sands down centuries ago. These free draining and low status soils are ideal for winegrowing.

**VINTAGE CONDITIONS:**

Flowering and fruit set were uneventful, although frost protection was paramount. Fine, warm summer was followed by a number of rain events in March, which required careful management of harvesting decisions. Free draining soils ensured that rain was not a problem and clean, ripe fruit was received at the winery with low yields



KATE RABBURND, WINEMAKER

