

RESERVED

FRIZZELL HAWKE'S BAY RESERVE MERLOT CABERNET 2007

WINEMAKERS NOTE

Deeply coloured with youthful purple edges, this wine is fragrant soft and generous. A rich plummy merlot based provides a silken fleshy silken texture to the palate, Cabernet floral aromatics and firm tannin. WINEMAKER - ROD MCDONALD
A bouquet of lifted plums, cassis and cedar characters, while the palate is full, rich and soft with excellent length and structure. A wine styled for approachability but that will benefit from some bottle age. - ROD MCDONALD

VINTAGE SUMMARY

Fruit for this wine was sourced from a small Hawke's Bay vineyard well suited to take advantage of a great vintage. 2007 was warm and bone dry, with virtually no rainfall for the entire growing season. Vines were balanced with less than 2.0 kgs per vine of fruit allowing the grapes to ripen with a balanced flavour, sugar and acid profile.

VINIFICATION

All of the grapes were hand-picked, selecting only the bunches that were in perfect condition. The grapes were then destemmed and crushed into open top fermenters where they remained on skin for three and up to four weeks. Once ferment was over the grape tannins had evolved to softness, the must was pressed and run to barrel for maturation for around 18 months in French Oak barriques.

This has allowed the wine to further evolve and soften at the same time, ensuring the development of a rich deep colour.

TECHNICAL DATA

REGION	Hawke's Bay
VARIETY	Merlot Cabernet
APPEARANCE	Deeply coloured with purple edges
STYLE	Lifted plums, cassis and cedar characters
PRODUCTION VOLUME	1800 bottles
CLOSURE	Cork
SERVE	Ambient
CELLARING	1-5 yrs
RESIDUAL SUGAR	Nil
ALCOHOL	14.8%
PH	3.8
TA	5.9 g/l



FRIZZELL WINES