



FRIZZELL HAWKE'S BAY MERLOT MALBEC 2009

WHAT DICK HAS TO SAY:

"This one could get me into a lot of trouble. It's just how I like Hawke's Bay reds."

WINEMAKERS NOTE

Deep crimson in colour the nose of this wine displays a bouquet of lifted plums, dark cherry and spicy fruitcake characters, 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.

WINEMAKER – ROD MCDONALD

VINTAGE SUMMARY

2009 was a harvest characterized by its dryness and relatively low maximum temperatures. While the early season was cool and damp, autumn was dry, 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 drought 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 fermenters. To ensure that full flavour, colour and tannin extraction was achieved, the wine was fermented at up to 33°C and hand plunged four times each day. 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	4080	CLOSURE	Screw cap
SERVE	Ambient	CELLARING	1-5 yrs
RS	Nil	ALCOHOL	14%
PH	tba	TA	tba g/l