

*Babich*

## Tasting Note

### BABICH WINEMAKER'S RESERVE MERLOT 2009



**Grapes:**

100% Merlot

**Region:**

Hawke's Bay - Gimblett Gravels

**Winemaker:**

Adam Hazeldine

**Recommended Food:**

The sweet-fruited soft finish makes it an ideal partner for ratatouille, or equally as good with Italian-style meatballs in a garlicky tomato sauce.

**Recommended Cellaring:**

2-10 years

**Production Notes:**

Select blocks were thinned to increase concentration and enhance flavour. The grapes were then harvested by hand in the cool of the morning and transported to the winery in a refrigerated truck. Fermentation took place in open vats at 30C with frequent hand plunging. After almost a month in contact with the skins the wine was run off into a blend of new and old French oak. After two years in barrel the wine was assembled, lightly fined and bottled.

**Tasting Notes:**

The warm and lifted bouquet flaunts blackberry pie and fresh leather aromas; notes of blueberry, aniseed and vanilla bean add sweetness. The palate is enjoyably complex. Smooth layers of plum and forest fruits, leather and tar are incorporated with a mouth-watering savouriness and a hint of dried herbs. The tannins are soft and silken, nicely suited to the medium weight. Blueberry and liquorice linger on the finish of this elegant and harmonious wine.