# GREYROCK



## GREYROCK MERLOT 2013

Region	Hawke's Bay
Varieties	Merlot
Alcohol:	12 .5%
рН:	3.57
TA:	5.8g/L
Residual Sugar:	Dry
Bottle Barcode:	9421003814004
Case Barcode:	9421003814028 (12 bottle case)

#### Vineyards

Merlot is sourced from Greyrock's Hawke's Bay vineyards with a range of soil types including gravels, silt and clay loam. The different characteristics of these sites provide depth and complexity of flavour in the wines.

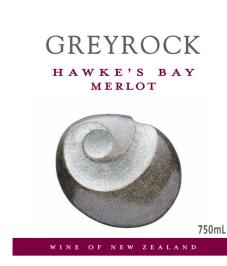
#### Winemaking Notes

This wine is part hand-plunged and part pumped-over during fermentation to aid in colour extraction and to provide tannin structure. After a period of maceration on skins, the wine is pressed off and run into oak barrels for maturation, prior to bottling.

### **Greyrock Philosophy**

The Greyrock range is based on rich, soft and approachable hand-crafted wines. They are made for early enjoyment, but may be cellared with confidence.





### **Tasting Notes**

Great colour and aromas of plum and dark berryfruit are typical of Hawke's Bay Merlot. Silky tannins give it a soft finish for early drinkability and the depth of fruit gives it the ability to cellar for 4-5 years.

Recommended serving temperature 18-20°C.

#### Food Match

Hearty pastas, beef and New Zealand lamb.