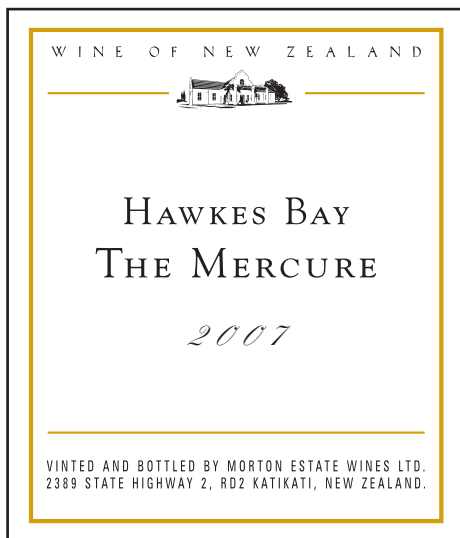




WHITE LABEL HAWKES BAY THE MERCURE *2007*



A superb artistic fusion of the Bordeaux varietals of Merlot, Cabernet Sauvignon, Cabernet Franc and Malbec. The Merlot dominates the blend with the other varieties providing complexities and structure to the lush plums and berry characters of the Merlot.

Dark plums, cassis, mint, cigar box, sandalwood, cedar and freshly shaken white pepper create intrigue and induce conversation. The palate is enveloping with dark fruits predominating – swirling harmoniously with a backbone of cedar and mint. Fine tannins complete the package providing a lengthy finish.

Perfect for a whole range of situations from BBQ drinks through to formal degustation dinner evenings. An exquisite match to full red meat dishes.

Cellar under good conditions for up to 6 years from the bottling date.

Grape Varieties:	Merlot, Malbec, Cabernet Sauvignon, Cabernet Franc	
Region:	Hawkes Bay	
Wine Analysis:	Date of Harvest	02/04/07 – 27/04/07
	Brix at Harvest	23 – 25°
	Fermentation	Red fermenter
	Maturation	French and American oak barriques
	Malo-lactic	100%
	Bottling date	20/01/09
	Alcohol Volume	13.9%
	Residual Sugar	3.1 g/L
	Acidity	5.8 g/L
	pH	3.49

For Orders within New Zealand, Call Freephone 0800 MORTON (667 866)

www.mortonestatewines.co.nz