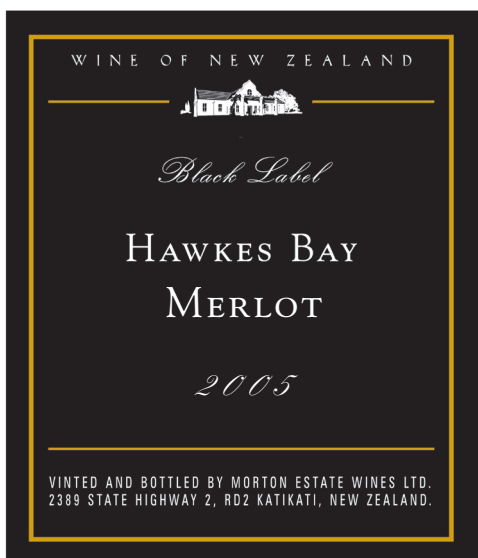




# BLACK LABEL HAWKES BAY MERLOT

*2005*



Plums and blackcurrant fill the nose, with hints of smokey leather and sweet vanilla also evident.

Dark plums and blackcurrants again dominate the palate, inter-mingled with dark, high-cocoa chocolate and some subtle cedar characters.

The experience is extended with a long vanillin-oak, soft tannin finish.

Superb with rich red meat dishes.

**Grape Varieties:**

Merlot

**Region:**

Hawkes Bay

**Wine Analysis:**

Date of Harvest	Early April 2005
Brix at Harvest	24.0°
Fermentation	Stainless Steel
Maturation	12 months in French and American oak
Malolactic	Full
Bottling Date	4th May 2007
Residual Sugar	2.5
Alcohol	13.8%
pH	3.29
Acidity	6.2 g/L