



2016 Southern Cross Hawke's Bay Merlot Cabernet Sauvignon

Region: Hawke's Bay

Vineyards: Tantallon and Campbell Brook

Composition: Merlot 50%, Cabernet Sauvignon 35%, Cabernet Franc 9%, Malbec 6%

Winemaking: The grapes were harvested from the respective vineyards and transported to our Riverview winery where they were crushed to open topped stainless steel fermentation vessels and inoculated with a range of yeast strains. The ferments were pumped over several times per day until dry and then allowed from 2 to 5 days extended maceration. The wine was then pressed off the skins and some was put to barrel where it was aged for 12 months before blending with components which had been matured in stainless steel. The wine was then transported by road tanker to our Katikati winery for final blending and finishing.

Analysis:	pH	3.54
	Acidity	5.2 g/L
	Residual sugar	2 g/L
	Alcohol	13% v/v

Allergens: Contains sulphites. Fined using milk products, traces may remain.

Comments: Rich, dark berry fruits with hints of mocha and game. Fine tannins and a long generous finish

Cellaring: This wine is drinking well now but can be cellared for up to 6 years.