PREVIOUS VINTAGES AWARDS & REVIEWS

2003 MERLOT

Silver Medal

Air NZ Wine Awards (2004)

2002 MERLOT

Tom McDonald Memorial Trophy for Champion Classical Red Table Wine Romeo Bragato Wine Awards, NZ 2004

Best Merlot of Show

Romeo Bragato Wine Awards, NZ 2004

Gold Medal

Romeo Bragato Wine Awards, NZ 04

Silver Medals

Eastern International Wine Competition,
USA 2004
New World International Wine
Competition, USA 2004
Los Angeles County Fair, USA 2004
Romeo Bragato Wine Awards, NZ 2003
Liquorland Top 100, NZ 2003

87 Points – Wine Enthusiast, USA 2004 "Dense concentrated with big, jammy fruit"

2001 MERLOT

Tom McDonald Memorial Trophy for Champion Classical Red Table Wine Romeo Bragato Wine Awards, NZ 2003

Gold Medal

Romeo Bragato Wine Awards, NZ 2003 Liquorland Top 100, NZ 2003 Air New Zealand Wine Awards, 02

Silver Medal

Romeo Bragato Wine Awards, NZ 2002





2004 15 ROWS RESERVE MERLOT

REVIEWS & AWARDS

Gold Medal - West Coast Wine Competition, USA 2006

Silver Medal - Romeo Bragato Wine Awards, NZ 2005 **Silver Medal -** Air New Zealand Wine Awards, NZ 2005

Silver Medal - Royal Easter Show, NZ 2006

Silver Medal - New World Int'nl Wine Comp., USA 2006

Bronze Medal - Liquorland Top 100 International Wine Competition, NZ 2005

Bronze Medal - Grand Harvest Awards, USA 2006 **Bronze Medal** - Int'nl Eastern Wine Comp, USA 2006 **Bronze Medal** - San Francisco Int. Wine Comp, USA 2006

TASTING NOTES

The 2004 vintage was an excellent growing season. We closely managed the 15 rows of grapes for this estate grown 100% Merlot. Excess fruit was dropped to ensure maximum ripeness, and the grapes handpicked in optimum condition. When fully ripened in a cool climate, Merlot displays layers of flavour and this 2004 vintage is no exception.

Aged entirely in oak for 15 months (French and American), this wine is rich in colour and elegant in structure, with aromas of blackberry spice, plums and cedar. The palate is well balanced with warm mouth-filling flavours of blackberry, mulberry, chocolate and spice. A full body and supple, silky tannins give this wine a beautiful finish.

Brix at harvest: 24.6

Residual Sugar: <1 g/L

Titratable Acidity: 6.3 g/L

Cases Made: 247