

# KATHY LYNSKEY WINES



MARLBOROUGH

## PREVIOUS VINTAGES AWARDS & REVIEWS

### 2004 MERLOT

#### Gold Medals

West Coast Wine Comp. USA, 2004

**90 Points** – The Wine Enthusiast, USA  
2006

**4 Stars** – Cuisine Magazine, NZ 2006

#### Silver Medals

Romeo Bragato Wine Awards, NZ 2005

Air New Zealand Wine Awards, 2005

Royal Easter Show, NZ 2006

New World Intl. Wine Comp, USA 2006

Intl. Eastern Wine Comp, USA 2007

### 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

### 2001 MERLOT

#### Tom McDonald Memorial Trophy for Champion Classical Red Table Wine

Romeo Bragato Wine Awards, NZ 2003

#### Gold Medals

Romeo Bragato Wine Awards, NZ 2003

Liquorland Top 100, NZ 2003

Air New Zealand Wine Awards, 02

### 2005 15 ROWS RESERVE MERLOT

**Gold Medal** - Romeo Bragato Wine Awards, NZ 2006

**Silver Medal** – West Coast Wine Competition, USA2007

**Silver Medal** – New World Intl’ Wine Comp, USA2007

**Silver Medal** – Finger Lakes Intl’ Wine Comp, USA2007

**4 Stars!** Excellent & Elegant – Restaurant Wine, USA 2007

*“Excellent Merlot, in an elegant style that is closer to Bordeaux than California. It is fruity in character; plum, blueberry, black currant, cherry, with overtones of cocoa, herbs, and oak; crisp, medium long finish“.*

### TASTING NOTES

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 complex flavours and this 2005 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 full bodied with flavours of ripe blackberry, mulberry, chocolate and spice. Silky tannins and a soft mouthfeel give this wine a beautiful finish.

Brix at harvest:	24.5
Residual Sugar:	<1 g/L
Titrateable Acidity:	6.0 g/L
Cases Made:	260

