

DUNSTONE MERLOT



VARIETY: 100% Merlot

VINTAGE: 2016

CELLAR: Dunstone Wines

AREA OF ORIGIN: Wellington

VINEYARD: 1.25 Hectare planted in 2003

HARVEST DETAILS: Handpicked early in the morning at low temperatures.

CELLAR TREATMENT: Grapes were chilled at 5°C overnight. After destalking, the whole berries were hand sorted and fermented in stainless steel tanks, before maturing in French oak barrels for 14 months.

COOPER: French oak barrels (30% new oak).

TASTING NOTES: Aromas of blackberries, cassis and ripe plums seduce the nose while also showing gentle whiffs of cedar. Full bodied and complex, this wine has a juicy mouth-feel, with mineral tones evident in the background. The palate is layered with plush fruit, dark chocolate and supported by firm tannins that lead to a luscious and persistent finish.

FOOD MATCHES: Light to full flavoured meat dishes, roast duck, venison and oxtail stew.

Analysis	Alcohol	Residual Sugar	Ph	Total acid
2016	14.91%	3.1 g/l	3.57	5.4 g/l