



## DUNSTONE MERLOT

**VARIETY:** 100% Merlot

**VINTAGE:** 2015

**CELLAR:** Dunstone Wines

**AREA OF ORIGIN:** Wellington

**VINEYARD:** The Merlot vineyard. 2 Ha planted in 2003

**HARVEST DETAILS:** Handpicked February 2015, early in the morning at low temperatures.

**CELLAR TREATMENT:** Grapes are put in cold room 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
2015	14.6%	3.1 g/l	3.5	6.2 g/l