



The Penelope Radburn range was founded with one clear purpose, to push the boundaries of our traditional Radburn wines. We still aim to celebrate New Zealand's cool climate viticulture while bringing a second generation's perspective to varieties and styles.

VINEYARD

REGION:	Bridge Pa
VARIETY:	100% Merlot
MATURITY:	24 Brix
HARVESTING:	Hand + machine

WINEMAKING

PRESSING:	Whole berry + whole bunch
FERMENTATION VESSEL:	Closed top stainless steel
YEAST:	Inoculated - CY3079
TIME ON LEES:	4 months
FILTRATION:	Cross Flow
BOTTLING DATE:	02-09-2024

ANALYSIS

ALCOHOL:	13%
RESIDUAL SUGAR:	< 2g/L
PH:	3.17
TA:	6.15



SENSORY

This wine was fermented at low temperatures to preserve freshness and perfumed aromatics. A beautifully structured wine with notes of strawberry, rosewater and orange blossom with an undertone of spice. Perfect for simply enjoying on its own or with your favorite dishes.