

PIONEER BLOCK 17

PLATEAU MERLOT

Full bodied with ripe dark fruit, dark chocolate and a silky spiced texture.

BLOCK: 17

REGION:

Omahu Road, Gimblett Gravels winegrowing district, Hawke's Bay.

TERROIR:

Soils: Vigour moderating free draining gravel.

Topography: Flat, even site with a gradual slope.

Climate: Warm, sheltered site.

REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with gravel rich vigour-moderating soils all contribute to small berries which give this wine concentration, perfume and a deep rich colour.

VITICULTURE:

This outstanding fruit was sourced predominantly from a single vineyard within the Gimblett Gravels wine growing district of Hawke's Bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Merlot. This vineyard site has ideal ripening conditions for achieving the full aromatic profile and tannin structure that Merlot can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

WINEMAKING:

Grapes were de-stemmed into small stainless steel fermenters for a five-day cold soak to help maximise flavour and colour extraction. The juice was inoculated with specialised yeast to complete fermentation and then hand plunged and pumped over for gentle extraction of flavour colour and tannin. The young wine was kept in contact with

skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to 35 per cent new French oak and the remainder to seasoned French oak barrels where it underwent secondary fermentation (malolactic fermentation). After ageing for 11 months on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

COLOUR:

Deep ruby red.

AROMA:

Lifted notes of spiced plum with a subtle tobacco leaf character.

PALATE:

Full bodied and concentrated with layers of ripe dark fruit laced with dark chocolate flavours. The palate is dense and rich with a silky structure and hints of spice and toasty oak on the finish.

AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for a five plus years from vintage date.

WINE ANALYSIS:

Alcohol 13.5% v/v, Titratable Acidity 6.4g/litre, pH 3.43

FOOD MATCH:

Delicious with fillet steak and portobello mushrooms drizzled in rosemary and balsamic jus.



WINEMAKER
Kyle Thompson

CONTACT

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