



CLEARVIEW

ESTATE WINERY

Cape Kidnappers Merlot Malbec

A smooth, fruit-driven, medium bodied red. Hints of rich spice combine with ripe berries and plums. Underlying tannin structure and acidity will enable this wine to develop well over the next 4-6 years. A more fruit-driven red designed for earlier drinking compared with the Reserves. Previous vintages 2005 and 2006 are still drinking well.



WINEMAKING NOTES

This wine is predominantly Merlot (65%) blended with 31% Malbec and 4% Cabernet Sauvignon. The blend is made from six individual parcels that were vinted and matured separately up until blending in October 2010. The grapes were hand picked, fermented on their skins and hand plunged every 4 hours. This wine underwent a cooler ferment for lively fruit pick-up and a fuller mouth feel. The grapes were given extended maceration for up to 4 weeks. The wine was then matured in French and American oak barrels for 12-13 months before blending and traditional fining with free range egg whites.

FOOD SUGGESTION

Red meats or rich creamy pastas

TECHNICAL NOTES

<i>Vintage</i>	2009	<i>Alc/vol</i>	14.5%
<i>Region</i>	Hawke's Bay	<i>TA</i>	5.4
<i>Sub-region</i>	Te Awanga	<i>Res Sugar</i>	< 1g/L
		<i>p/H</i>	3.55