

# 2008 ENIGMA

#### **WINEMAKER'S NOTES**

This is our Merlot predominant 'Reserve' label from the exceptional, beautifully ripe 2008 vintage. This seductive and sensuous red wine is a blend of 3 grape varieties grown on the coast at Te Awanga, the flavours of plum, sweet spicy cassis, mint and earthy violets combine with long finegrained tannins and sweet oak. Cellar for 3-12 years, or drink earlier for a more fruity style.

#### WINEMAKING INFORMATION

The fruit was crushed and de-stemmed into 2000 litre tanks, cold macerated for 3 days and fermented with a mixture of wild and inoculated yeasts. Temperatures reached 32°C with a 4 hourly hand plunging and daily rack and returns. The wine the spent 28 days undergoing extended maceration.

75% Merlot, 14% Cabernet Franc and 11% Malbec matured for 17 months in predominantly new French oak barriques.

### ADDITIONAL INFORMATION

Formerly known as 'Reserve Merlot' or 'Reserve Merlot/Malbec', the name change is to allow for flexibility of blending options from year to year. Enigma has been chosen to reflect the variations of each vintage and the eclectic blending style of the winemaker! Previous vintages of this Merlot predominant blend have excelled with gold medals, 5 star ratings and Top of Wine show status including Air New Zealand Trophies for the 1994 and 1996 vintages.

#### **TECHNICAL INFORMATION**

Alc 13.5%

## SUGGESTED DRINKING DATES

Now to 2014

#### **ACCOLADES**

Silver medal Hawkes Bay A&P Awards 2010 Silver medal NZ International Wine Competition 2010 Silver medal Romeo Bragato Wine Awards 2010 Bronze medal Royal Easter Show 2010 Bronze medal Liquorland Int Wine Competition 2010 4.5 stars WINESTATE magazine 2010 4.5 stars Michael Cooper 2011



# CLEARVIEW WINERY