

Ataahua
W A I P A R A



Ataahua Merlot

ATAAHUA 2019 MERLOT

ALCOHOL: 14%
pH: 3.45
HARVEST DATE: APRIL 2019
DRY RED

Grown on mature vines in our vineyard in Church Road, Waipara, this is one of the few straight Merlot wines produced in this area. With low cropping levels, and a long warm ripening season, the grapes have produced a rich and intensely flavoured wine.

The Merlot grapes were hand-harvested and de-stemmed, before a natural and warm fermentation in one tonne vats. The ferments were plunged three times daily to ensure the cap of skins remained well immersed throughout fermentation. Following a gentle press, this young wine was allowed to mature for eighteen months in French oak barrels. During this time, it underwent

complete malo-lactic fermentation. It was then lightly filtered, prior to bottling.

TASTING NOTES

The ripe dark berry fruit flavourings, along with the black plum accents in this wine combine with hints of leather and liquorice to present a wonderful bouquet. This is followed by a full palate with ripe velvety tannins. This Merlot is a lovely match to many red meat dishes, including game meats. It is delicious served with medium-rare roast fillet of beef, accompanied by marinated char roasted vegetables and garlic. Best served at room temperature or 18-22 C.

Ataahua Wines, MacKenzies Road, Waipara,
North Canterbury, New Zealand

ataahuawine.co.nz