

T a s t i n g N o t e s

1/4 Acre Wines

2009 MERLOT MALBEC

Hawke's Bay

FROM THE VINEYARD

2009 will be regarded as one of Hawke's Bay's very best red wine vintages. This is a blend of two vineyards, one on a sloping site with clay and limestone soils, the other on recent river gravels prized for its ability to fully ripen late varieties like Malbec. A warm and long autumn has ensured fruit with great intensity of flavour and acid balance. Merlot and Malbec were both from low yielding vines between 1.5 to 2.0kgs per vine and have produced grapes with beautiful aromatics and fleshy palate weight.

WINEMAKING

Grapes were de-stemmed and crushed into open fermenters where they remained for 23 days on skin. Wild yeast fermentation and careful plunging 3 times a day ensured that no hard tannins were extracted. The must was then pressed and run to barrel where it remained until it was blended, egg white fined (1.5 egg whites per barrel) and bottled.

WINEMAKER'S COMMENT

To me, this wine is not only about fruit and complexity but also building intensity and concentration into a medium weight palate.

Hawke's Bay blended wines at their best show balance and restraint along with a generous fleshy palate.

Alcohol 14.0%

Rod McDonald Wines Limited

PO Box 8240, Havelock North, Hawke's Bay
06 877 5049, 021 226 2942, rod@rmwines.co.nz