



## **QUAILS RUN**

### **MERLOT 2008 HAWKES BAY**

<u>Variety</u>	88% Merlot, 10% Cabernet Franc, 1% Malbec, 1% Cabernet Sauvignon			
<u>Winemaking</u>	Fermented in stainless steel tanks and aged for 15 months in French oak barriques.			
<u>Wine Analysis</u>	Alcohol	13.99%	Residual Sugar	<2 g/l
	pH	3.60	Acidity	5.6 g/l
<u>Tasting Note</u>	Dark red in colour with a vibrant garnet rim. A complex bouquet of blackcurrant, blackberry, sandalwood, chocolate and wild thyme . The palate has weight and layered fine tannins with succulent fruit flavours and great length.			
<u>Food Match</u>	Great with beef dishes			
<u>Cellaring</u>	Drink within 1 - 5 years of vintage			