

# PIONEER BLOCK 17

## PLATEAU MERLOT

**Full bodied with ripe black Doris plum, blackberries and a silky spiced chocolate texture.**

### BLOCK: 17

### REGION:

Omahu Road, Gimblett Gravels Winegrowing Region, Hawkes Bay.

### TERROIR:

**Soils:** Vigour moderating free draining gravel.

**Topography:** Flat, even site with a gradual slope.

**Climate:** Warm, sheltered site.

### REGIONAL CHARACTERISTICS AND CONTRIBUTION TO UNIQUENESS OF FLAVOURS:

Warm days and cooler nights with gravel rich vigour-moderating soils all contribute to small berries which give this wine concentration, perfume and a deep rich colour.

### VITICULTURE:

This outstanding fruit was sourced from a single vineyard within the Gimblett Gravels winegrowing area of Hawkes bay. The vigour moderating, free draining gravel provides a superb base for this low cropping Merlot. This vineyard site has ideal ripening conditions for achieving the full aromatic profile and tannin structure that Merlot can give. The fruit was carefully monitored during ripening and harvested in the cool evening at maximum flavour maturity and physiological ripeness.

### COLOUR:

Very dense ruby core with thin purple highlights in the rim.

### AROMA:

Dense aromas of ripe plum, blackberry, dark chocolate and new leather.

### PALATE:

Rich and full with a dense concentrated black Doris plums, blackberries and dark chocolate. A velvet like texture melts into a aromatic spicy finish with hints of new leather and savoury oak.

### AGEING:

Perfect for drinking immediately this wine will continue to develop and delight for a minimum of five years from vintage.

### WINEMAKING:

The fruit was held cold for four days prior to ferment to help extract maximum flavour and to enhance colour stability. It was then inoculated to carry out the primary alcoholic fermentation during which the fermenting must was hand plunged up to four times daily and pumped over the skins to help with extraction. When dry the young wine was pressed and then racked off gross lees to 43 per cent new American oak and 57 per cent older American oak. The wine underwent a clean malolactic fermentation while ageing in oak for 11 months. It was then gently extracted from oak, blended and carefully prepared for bottling.

### WINE ANALYSIS:

Alcohol 13.5% v/v, Acidity 5.9g/litre, pH 3.50

### FOOD MATCH:

Delicious with lightly spiced exotic dishes.



**CONSULTANT WINEMAKER**  
Matt Thomson

**SENIOR WINEMAKER**  
Hamish Clark

**RED WINEMAKER**  
Kyle Thompson

### CONTACT

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