

Church Road

Cabernet Sauvignon Merlot 2001

This full-bodied, complex, barrique-fermented Cabernet Sauvignon Merlot is true to the Church Road style. Crafted from ripe Hawke's Bay grapes using traditional French winemaking techniques, this premium wine marries ripe, concentrated fruit flavours with spicy oak complexities.

DESCRIPTION

Colour: Deep, rich red.

Aromas: On the nose, lively berry fruit characters are complemented by spicy French oak and savoury complexities.

Palate: A complex, dry red wine with concentrated fruit flavours and a firm backbone of tannin, balanced by soft acidity and an attractive, fleshy mid-palate. The finish is long and ripe.

CELLARING This wine will reward careful cellaring for up to six years. Over this time the primary berry fruit characters will diminish and be replaced by more complex flavours and aromas. Colour evolution will accompany these changes.

Wine:	Church Road Cabernet Sauvignon Merlot
Vintage:	2001
Release date:	16 September 2002
Winemaker:	Tony Prichard
Variety:	Cabernet Sauvignon 45%, Merlot 44%, Cabernet Franc 4%, Malbec 4%, Shiraz 3%
Region:	100% Hawke's Bay
Alcohol:	13.0% by volume
pH:	3.65
Total acidity:	6.7 g/l as tartaric
Brix at harvest::	22° to 23° Brix
Harvest notes:	The grapes were harvested in April 2001.
Fermentation notes:	Made using traditional Bordeaux varieties and Bordeaux-based winemaking techniques. Grapes were crushed to fermenters and the wine gently circulated over the skins for an extended period to extract colour, tannin and flavour. After draining from skins, the wine was encouraged to undergo malolactic fermentation in French barriques.
Maturation notes:	The wine remained in French oak barrels (35% new, 43% one-year old and the balance two-year old) for approximately 14 months to extract oak flavour, stabilise colour and evolve the tannins.
Other comments:	Church Road Cabernet Sauvignon Merlot is produced from a range of low-vigour vineyard sites in the Hawke's Bay region. The key to producing high quality red wine lies in the ability to manage crop levels and vine canopies to achieve small, well-exposed berries. This ensures good levels of colour and tannin as well as ripe flavours and low acidity.