

The Falcon

SERVING TEMPERATURE:	Best served 14-18°C
WINEMAKER	Chloe Gabrielsen
ALC (ABV):	13%Vol
TA:	6.1g/L
RS:	0.2g/L
PH:	3.60
PACKAGING:	6x750mL bottles screw-cap closure



SWNZ Certified, 2020
New Zealand Sustainable Winegrowing



Lake Chalice 2020 Vintage

Merlot

This is a silky, full-bodied, Hawke's Bay Merlot that's seductively deep plum red in colour.

Let's go on an intimate getaway so you can get to know the bouquet and taste of this fine Merlot personally.

As we enter the little hotel, our host greets us with the aroma of dark plums and black forest fruits. We pass a kitchen door slightly ajar and catch a hint of spicy black peppercorns.

With a cheeky smile and wink, the host points us in the direction of our room upstairs. They know what we're really here for, The taste, of course. Awaiting us is an indulgent, silky boudoir full of dark fruits, damson plum and black cherries.

Shall we toast ourselves by the fire? Now would be the perfect time to take the top off this Merlot and pour a couple of glasses.

Region: Hawke's Bay

Style: Dry

Vineyard: Sourced exclusively from a select blend of vineyards in the Hawke's Bay region

Vinification: The harvested fruit was transported overnight from Hawke's Bay to our Marlborough winery. On arrival, the grapes were inoculated with yeast to begin the fermenting process. We regularly plunged and pumped-over for high flavour extraction during fermentation. The wine was carefully pressed, and matured in a combination of stainless tank and French oak up until time of bottling.

Appearance: Deep plum red

Bouquet: An intense nose of blackcurrants, wild berry and ripe black Doris plums

Palate: The palate is full bodied with dark fruity elements and hints of savoury olives and warmed tar. You won't want it to end.

Cellaring: Enjoy now or—if you're a sadistic cellaring type—cellar up to 7 years.

