

# The Nest

**SERVING TEMPERATURE:** Best served 14-18°C

**WINEMAKER** Chloe Gabrielsen

**ALC (ABV):** 12.5% Vol

**TA:** 5.1 g/L

**RS:** 0.4 g/L

**PH:** 3.82

**PACKAGING:** 6x750mL bottles  
screw-cap closure

Suitable for vegetarians  
Not suitable for vegans



SWNZ Certified, 2019.  
New Zealand Sustainable Winegrowing

Lake Chalice 2019 Vintage

## Merlot

This Hawkes Bay Merlot is bright burgundy red in colour.

To experience the aroma, imagine it's Christmas time. Take a seat in the plump leather armchair. As you take a breath, Grandma pulls a Christmas spiced pudding from the oven and tops it with rich dark fruits.

Now, to taste. Grandma brings you over a cheeky little spoon to sample.

It's a beautiful soft texture, and the devilish, dark fruit, flavours fill your mouth. Oh, Granny!

She's certainly earned herself a glass of this Hawkes Bay Merlot.

Do you fancy a glass? It's not just for Christmas.

**Region:** Hawkes Bay

**Style:** Dry. Perfect drinking, whatever the occasion.

**Vineyard:** The fruit is sourced from carefully selected vineyards in the Hawkes Bay region. A region, renowned for world-class Merlot.

**Vinification:** At our winery, the harvested grapes were held cold for five days for optimum flavour extraction. During the height of primary fermentation, the juice is plunged by hand up to 8 times a day. The finished wine is kept on skins until the right extraction and structure is achieved then gently pressed to tank. The wine completes final malolactic fermentation in the tank before being blended and prepared for bottling.

**Appearance:** Bright burgundy red

**Bouquet:** Aromatic fruits and warmed Christmas spices with hints of fresh new leather.

**Palate:** Softly textured with a graphite mineral-like structure alongside dark fruits.

**Cellaring:** Enjoy now or cellar up to 7 years. But you really don't have to wait to enjoy this Merlot. It's okay, you can buy another one for the cellar.

