

# The Nest

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

**WINEMAKER** Chloe Gabrielsen

**ALC (ABV):** 13% Vol

**TA:** 5.6 g/L

**RS:** 0.2 g/L

**PH:** 3.69

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

Suitable for vegetarians  
Not suitable for vegans



SWNZ Certified, 2020.  
New Zealand Sustainable Winegrowing

Lake Chalice 2020 Vintage

## Merlot

This 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 New Zealand Merlot.

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

**Region:** New Zealand

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

**Vineyard:** Fruit was harvested from a number of specifically chosen, naturally low cropping vineyards from both Marlborough's Wairau Plain and the Hawke's Bay winegrowing district.

**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 wine was kept in contact with skins and tasted daily until the right extraction and balance was achieved then gently pressed. Once settled it was then racked to seasoned French oak where it underwent secondary fermentation (malolactic fermentation). After ageing on light lees the wine was blended, fined, balanced and carefully prepared for bottling.

**Appearance:** Bright burgundy red

**Bouquet:** Floral and fruit driven, with ripe red plums and notes of Cassis

**Palate:** A fleshy fresh fruit driven palate of juicy plum with a fine powdered like structure

**Cellaring:** Enjoy now or cellar up to 3 years. But you really don't have to wait to enjoy this Merlot. It's okay, you can buy another one for the cellar.

