

# BRUNTON ROAD

## Merlot 2008

Wine of Gisborne | New Zealand

### VARIETY

100% Merlot  
Clone BDX 481

### GRAPEGROWER

The Searle Family at Brunton Road Estate

### LOCALITY

Patutahi District, Gisborne, New Zealand

### SPECIFICATIONS

Alcohol 12.9%  
Residual Sugar 0g/L  
pH 3.67  
Titratable Acidity 5.18 g/L

### VITICULTURE

**Climate:** 2008 was a challenging vintage. With late season inclement weather, careful selective handpicking was required to ensure only the fruit with optimum ripeness was used to make this wine.

**Soils:** Kaiti Clay Loam

**Vine Management:** Spur pruned vines, were bunch thinned and leaf plucked, to ensure an open canopy with a balanced crop load.

**Harvest Date:** 10 April 2008

### TASTING NOTES

**Colour/Appearance:** Ruby with crimson edges

**Nose:** Vibrant red fruits displaying a freshness and varietal red plum character with subtle vanilla oak.

**Palate:** A medium-bodied wine, the palate is fresh and rounded with smooth tannins, balanced acidity and a lingering fruity finish.

**Serve:** Room temperature

**Food Matching:** A good match with braised lamb shanks, beef fillet or creamy mushroom pasta dishes.

**Cellaring:** Drinking well now but will reward with careful cellaring for 2-3 years.

### WINEMAKING

The fruit was machine picked then destemmed and gently crushed into a closed top fermenter. The must was cold soaked overnight to enhance aromas before commencing ferment where temperatures reached up 32 degrees. This has ensured maximum extraction of colour and tannin from the skins. After pressing, the wine was aged in French and American oak before a light egg-white fining and bottling the following Summer.

BRUNTON ROAD ESTATE

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