



## **KEW 2004 Top Flat Reserve Merlot**

### **Description:**

This wine is exceptionally silky on the palate, showing intense aromas and flavours of mixed spice, rich dark plums and vanilla. These flavours linger in the mouth, tempting the taste buds for more.

### **Viticulture:**

Individual parcels of fruit have been vinted separately, and the very best barrels of each parcel have been selected and blended to create the Top Flat Reserve Merlot. The most premium fruit from the KEW vineyard is hand harvested from the Top Flat, an elevated peninsula which provides optimal growing and ripening conditions for Merlot. Very small berries from this low vigour site develop concentrated flavour and aroma, which are fully expressed in the final wine.

Analyses at harvest, 12 April 04:

Brix: 24.1  
pH: 3.48  
TA: 7.73g/L

### **Winemaking:**

This fruit was fermented with premium yeast and mixed gently during fermentation, to give full flavour expression and fine tannin structure. Once fermentation was complete, the wine was pressed and put to mature American barrels for malolactic fermentation and maturation. No fining was required to enhance this wine.

Analyses at bottling:

pH: 3.48  
TA: 6.1g/L  
Alc: 13.5%  
RS: less than 1g/L

### **Latest Awards**

**Silver Medal 2005 Bragato Wine Awards**  
**Bronze Medal 2005 Air NZ Awards**  
**Bronze Medal 2006 Royal Easter Show**  
**Bronze Medal 2006 New Zealand International Wine Show**