SUMMER IS HERE

Always summer somewhere

At the Summerhouse we collectively create, celebrate and share the best of our New Zealand lifestyle. Proudly made in Marlborough since 2005, we create distinctive wines for great company and sublime times, because it's always summer somewhere.

HAWKE'S BAY

The 2016 vintage in Hawke's Bay began unusually slow. A cool late spring meant a late flowering which in turn mitigated most of the frost risk. The summer was very warm with extended warm night time temperatures that bought balance back to the seasons late and slow start. The harvest finished strong with vineyards yielding a light harvest of clean and healthy berries.

VITICULTURE

This premium wine was grown on warm inland vineyard sites of Bridge Pa and Gimblett Gravels sub-regions of Hawkes Bay. Extensive thinning prior to veraison was implemented to ensure crops were less than 8 tonnes per hectare.

WINEMAKING

Fruit was crushed to fermenter and inoculated with yeast. Fermentation was approximately 7 days with daily pump overs and temperature peaking at 28°C. Post fermentation maceration: 7-20 days with no pump overs. Malolactic fermentation followed pressing. Aged for 12months in 3rd and 4th year barrels after a time in tank to retain primary fruit characters.

MERLOT 2016

Our merlot brings luscious plum, berry and subtle spice aromas and flavours. It is soft, ripe and elegant with a smooth, satisfying finish.

ACCOLADES

Gold - New World Wina Awards 2019
4.5 Stars - Sam Kim, Wine Orbit
Silver - NZ International Wine Show
Silver - CSWA, Hong Kong 2019

Alcohol	13.5%
Total acidity	5.4g/l
Residual sugar	<2.0 g/l
pH	3.55
Harvest Brix	20 - 22.2 Brix

SUMMERHOUSE HAWKE'S BAY **MERLOT** - 2016