



# The Regent



This Regent of Tantalion is a testament to The Wine Portfolio's ability and desire to offer super premium red wine that is in peak form. Long term aging under anaerobic conditions at critically controlled temperatures has created a wine that shows aromatic complexity combined with the body and silkiness that can only come with careful cellaring.

This barrel aged wine shows a rich bouquet of coffee, bay leaf, black olive and juniper berry. The palate displays great balance, silky tannins around a core of dark.

Wine:	The Regent 2009
Region:	Hawkes Bay
Variety:	Merlot -77%, Cabernet Sauvignon - 9%, Malbec-6%, Syrah - 4%, Cabernet Franc – 4%
Vintage:	2009

Wine Analysis:	
Bottling Date	5 February, 2015
Fermentation	21 days on skins
Maturation	New and Old Oak Barriques
Malo-lactic	100%
Alcohol Volume	14.0%
Acidity	5.8 g/L
pH	3.57

Cellaring Potential: Immediate drinking recommended but can be cellared for up to 5 years



THE WINE PORTFOLIO

NEW ZEALAND'S FINEST