

**FALCONHEAD  
HAWKE'S BAY MERLOT CABERNET  
2016**

**Heritage**

Established in 1978, The Wine Portfolio combines the finest grapes with the best winemaking techniques, as well as passion from our dedicated winemakers. We have taken the boutique winery approach to winemaking by controlling the entire process—from grafting our own cuttings, developing our own vineyards and viticultural techniques and investing in the best technology possible.

**Vineyards**

The grapes for this wine were sourced from two of our Hawke's Bay vineyards – Tantallon and Campbell Brook.

**Vinification**

The grapes were harvested from the respective vineyards and transported to our Riverview winery where they were crushed to open topped stainless steel fermentation vessels and inoculated with a range of yeast strains. The ferments were pumped over several times per day until dry and then allowed from 2 to 5 days extended maceration. The wine was then pressed off the skins and some was put to barrel where it was aged for 12 months before blending with components which had been matured in stainless steel. The wine was then transported by road tanker to our Katikati winery for final blending and finishing.

**Winemaker's Tasting Notes**

Aromas of concentrated ripe dark fruits, dried herb and chocolate. The palate is full bodied with sweet ripe fruit flavours, supported by fine chalky tannins.

**Cellaring Potential**

This wine is drinking well now but can be cellared for up to 5 years.

**Grapes**

Merlot 70%, Cabernet Sauvignon 28%, Malbec 2%

**Analysis**

Alcohol: 13.5% v/v  
Residual Sugar: <1 g/L  
Total Acidity: 5.8 g/L  
pH: 3.55

