

**DELEGAT RESERVE MERLOT 2009**  
*Heretaunga Plains Vineyards, Hawke's Bay*

*Our Reserve wines are selected and sourced from exceptional winemaking districts within New Zealand's renowned Hawke's Bay and Marlborough regions. These hand-crafted wines are afforded special care and attention at each stage of winemaking to ensure they remain an expression of where they come from, and to offer the structure and concentration to enjoy upon release or reward with further cellaring.*

*Jiri Delegat*

**WINEMAKER'S NOTE:**

Our wines from the Heretaunga Plains are known for their power and concentration. This wine is inky purple in colour with aromas of fleshy dark plum and red berryfruits. The palate is underlain with layers of plum and fragrant violet, with silken, fine-grained tannins that provide definition and length to the wine.



*Proudly presented by a family that has been passionate about New Zealand wine for over 60 years. The Delegat homestead symbolises an untiring and uncompromising passion to produce exceptional wine from New Zealand's greatest wine regions.*

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## WINEMAKING

The grapes were hand-picked, destemmed, crushed and transferred into open top fermenters. The must was inoculated with a yeast selected to accentuate and complement the red berryfruit and plum characters in the grapes. The majority of fermentation was completed in tank and was hand plunged for colour and fruit tannin extraction. A small portion was run-off to French oak

barriques to complete fermentation. The wine was then pressed to tank for settling, racked and run-off to French oak barriques to undergo malolactic fermentation. The wine was then aged for 12 months in barriques (70% new), providing structure and integrated soft tannins. The final blend was treated with a gentle egg white fining prior to bottling.

## HAWKE'S BAY GROWING SEASON 2009

Hawke's Bay experienced a dry and warmer than average winter. Excellent warm and dry weather conditions in the summer months contributed to good fruit-set, restricted canopy vigour and encouraged flavour development in the fruit. A cooler than average March, slowed the accumulation of Growing Degree Days and maintained good acid profiles in the fruit. Dry, clear conditions in late March allowed fruit to be progressively harvested. These ideal weather conditions also enabled full flavour development in the fruit and delivered stunning fruit quality. Altogether an exceptional Hawke's Bay growing season. Season data shows a warmer than average growing season, which has provided good flavour development and concentration in the fruit.

SUMMARY DATA	
Harvest Date:	24 March - 17 April 2009
Clone:	BDX 181 Provide grapes with densely packed fruit flavour and structured tannins.
French Oak Selection:	Taransaud, Saury, Seguin Moreau and Demptos. Minimum 3 year seasoning.
WINE ANALYSIS	
Alc:	13% v/v
Titrateable Acidity:	5.7g/L
Residual Sugar:	2g/L
pH:	3.6