



Brightwater
VINEYARDS

2012 Nelson Abbey's Run Merlot



TASTING NOTES

"This deeply coloured Merlot features aromas of dark plum and blackcurrants. The palate is rich and mouth filling displaying plum and spicy fruitcake characters. It combines well integrated french oak with supple tannins and leads into a long generous finish."

WINEMAKING

A long Indian summer provided a perfect growing season for our Merlot. The vines naturally cropped lightly resulting in great concentration of flavour. However bunches were still thinned by hand at veraison removing any green berries to ensure that there would be no unripe characters in the wine. On 26th April we hand picked perfect bunches of grapes with sugar levels of 23.5° brix.

In the winery the grapes were removed from their stems and left cold to soak for a period before fermentation. A warm ferment on the skins with careful cap plunging by hand enabled us to extract optimum varietal colour and flavour. This wine was aged in french oak barriques for thirteen months allowing the tannins and oak to fully integrate with the ripe fruit flavours giving the wine fullness and body. It has been bottled unfiltered and unfinned to retain the complexity and texture of this full bodied wine.

"This Merlot is named after our Dalmatian dog "Abbey" who kept guard over our Merlot vines during the growing season. We hope you enjoy drinking this wine as much as Abbey enjoyed protecting it."

Brightwater Vineyards
New Zealand Winemaker of the Year
Nelson Supreme Business of the Year

