

## COLLABORATION WINES >><<

### **Ceresia: *the colour of cerise***

A blend of Merlot and Cabernet Franc



#### **Artwork**

*Ceresia: the colour of cerise* – Angela's creative expression of Ceresia on canvas

#### **Viticulture**

Merlot and Cabernet Franc are two varieties, which complement each other. Working with ideal sites ensures the depth and richness of Merlot has been harnessed, whilst the Cabernet Franc, has provided interest, brightness and structure to the wine

The Merlot grapes for this wine were sourced from heavier soil sites. A small parcel of Cabernet Franc from a hillside vineyard was blended to add interest and form  
Shoot thinning, leaf removal and fruit thinning throughout the season, followed by hand picking ensured only the finest quality grapes

#### **Winemaking**

A combination of old and new world winemaking techniques has allowed dark fruits to dominate and produce a soft supple wine with core acidity, structure and tannin  
Aging for 22 months in new and older French oak barrels has added additional depth whilst ensuring key varietal characters remain true  
Unfined and unfiltered, natural sedimentation may occur

#### **Cuisine**

Roasted lamb and vegetables on a bed of fresh Arugula with goat's cheese and quality Hawkes Bay olive oil



#### **2013 CERESIA: *the colour of cerise***

The 2013 growing season in Hawkes Bay was ideal. A long warm dry summer ensured optimum ripening conditions, producing wines with richness and density

*Colour: Deep carmine with a cerise hue*

*Aroma: Elegant, fragrant lifted florals, dark black fruits with a hint of vanilla and spice*

*Palate: Smooth, rich and full, black fruits and inky notes with linear acidity*

*Rich and powerful, yet elegantly so*

Chemistry: pH 3.54, TA 6.5g/l, Alc 13.5 %v/v  
Recommended Cellaring – age now through till 2025+  
85 cases produced RRP \$40

