



SILENI

ESTATES

WINE THAT LOVES COMPANY

- 5 STARS* – *Sam Kim, New Zealand, 2017*
91 POINTS – *Cameron Douglas, New Zealand, 2017*
4 STARS – *Winestate, Australia, 2017*

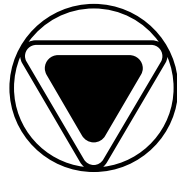
"Intense dark cassis, mocha and liquorice aromas with sweet scented oak notes. Fleishy tannins are supported by juicy dark plum flavours and a long warm finish. Enjoy with roast beef, wild game or aged cheddar."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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WWW.SILENI.CO.NZ





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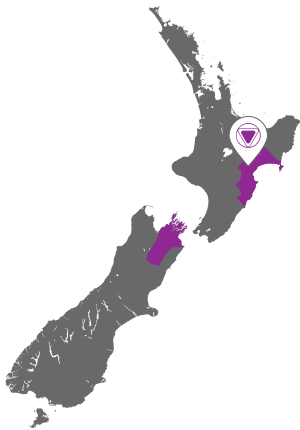
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction. Named in their honour, Sileni Estates produces a range of wines made to be great collaborators, with a talent for enhancing flavours and textures.

CUT CANE MERLOT 2015

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Merlot
ALCOHOL	15.0%
pH	3.61
ACIDITY	5.6g/L
RESIDUAL SUGAR	3.1g/L
BOTTLE BARCODE	9421030210497
CASE BARCODE	9421030210503 (6 bottle case)
VINEYARD	The Sileni Cut Cane Merlot 2015 is grown in the Bridge Pa Triangle sub-region in Hawke's Bay. Warm growing temperatures coupled with the free draining red metal gravels provide the ideal conditions for growing Merlot. Crops were thinned down to one bunch per shoot to provide ripe and concentrated fruit flavours. When the grapes were at optimal ripeness, part of the block was left out and the canes were cut, allowing the fruit on the vine to shrivel, concentrating the juice within.
WINEMAKING NOTES	The fruit is de-stemmed and partially crushed into open top fermenters. The open fermenters were gently hand plunged to extract colour and tannin from the skins prior to post-ferment maceration. Primary fermentation took approximately seven days, the wine then stayed on skins for a further four weeks before pressing. The wine completed malolactic fermentation and matured in oak barriques (225L) for 16 months with a 40% new oak component (80% French, 20% American) and 20% second fill.

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