



SILENI

ESTATES

WINE THAT LOVES COMPANY



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



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Triangle

MERLOT
ESTATE SELECTION

HAWKE'S BAY • WINE OF NEW ZEALAND

"Deep plum and berry fruit aromas with fragrant spice and liquorice notes. The palate is rich and fleshy with powerful fruit concentration and silky tannins. Excellent with roasted or grilled red meats, hearty pastas and flavourful hard cheese."

A: 2016 Maraekakaho Road, RD1, Hastings, NZ

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WWW.SILENI.CO.NZ





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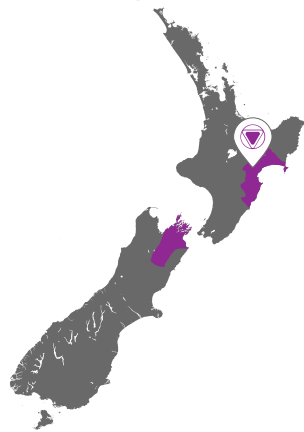
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In ancient Greece the Sileni were companions of Dionysus, the god of wine, vineyards and theatre. When there was something to be celebrated, the Sileni were always on hand to encourage enjoyment of delicious food, great wine and social interaction.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

TRIANGLE MERLOT 2015

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Hawke's Bay

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RANGE	ESTATE SELECTION
VARIETY	Merlot
ALCOHOL	14%
pH	3.61
ACIDITY	5.7g/L
RESIDUAL SUGAR	<1.0g/L
BOTTLE BARCODE	9421003814103
CASE BARCODE	9421003814110 (6 bottle case)
VINEYARD	The Triangle Merlot is grown in the Bridge Pa Triangle, sub-region of Hawke's Bay. Warm temperatures, coupled with 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.
WINEMAKING NOTES	Fruit for this reserve wine is de-stemmed and partially crushed into a mixture of open top fermenters and closed top tanks. The open top fermenters were hand plunged to extract colour and tannins from the skins, prior to post-ferment maceration. Primary fermentation took approximately seven days, the wine then stayed on skins for a further three weeks before pressing. It then completed malolactic fermentation and matured in French oak barriques (225L) for 18 months before bottling. The final blend consist of 20% new oak (French) and 5% second fill.

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