



SILENI

ESTATES

WINE THAT LOVES COMPANY



"Intense dark cassis, mocha and liquorice aromas with sweet scented oak notes. Fleshy tannins supported by juicy dark plum flavours and a long warm finish. Recommended serving temperature 18-20°C. Enjoy with juicy steak, roast beef, wild game, slow cooked stews and rich cheeses."

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WWW.SILENI.CO.NZ





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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 2018

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RANGE	GRAND RESERVE
VARIETY	Merlot
ALCOHOL	15.5%
pH	3.59
ACIDITY	5.4g/L
RESIDUAL SUGAR	2.8g/L
BOTTLE BARCODE	9421030210497
CASE BARCODE	9421030210509 (6 bottle case)
VINEYARD	The Sileni Cut Cane Merlot 2018 is sourced from the Sileni Hautapu vineyards within the Bridge Pa Triangle Winegrowing Region, located on the Heretaunga Plains, Hawke's Bay. The Heretaunga Plains is one of the warmest areas in Hawke's Bay and 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	Following harvest, the fruit was 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 around seven days and then stayed on skins for a further four weeks before pressing. The wine then completed malolactic fermentation and matured in oak barriques (225L) for sixteen months with a 40% new oak component (70% French, 30% American) and 20% second fill.

Hawke's Bay

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