



**CROSSROADS**  
HAWKE'S BAY, NEW ZEALAND

*Milestone Series*

## MILESTONE SERIES HAWKE'S BAY MERLOT 2014

For over 20 years, Crossroads has represented the very best of small parcel Hawke's Bay winemaking.

The Crossroads Milestone Series celebrates our dedication from the vineyard to the winery – creating benchmark wines from the region.

Winemaking: Miles Dinneen

Viticulture: Bryon Strachan

Harvested: 3<sup>rd</sup> – 4<sup>th</sup> April 2014

Vineyard: Hawke's Bay

Oak: Aged in older French and American barriques and stainless steel tanks

Alc/vol: 14%

RS: <1g/l

pH: 3.69

TA: 4.8g/l

### VITICULTURE

2014 was a warm dry year in Hawkes Bay, with above average temperatures through the growing season, which provided ideal conditions for ripening Merlot. The fruit was sourced primarily from our Kereru rd vineyard at Mangatahi. The vines are trained to VSP and undergo extensive canopy management to deliver ripe fruit. Early crop regulation with 100% leaf removal in the fruit zone means that the grapes grow up in the sun, free of fungal disease, with thick skins and fully mature phenolics. This allowed us to achieve excellent fruit maturity and vibrant flavours at harvest.

### WINEMAKER COMMENTS

Harvested and destemmed directly into a mixture of open and closed fermenters. Hand plunging and pump over techniques were used for cap management. Maceration on skins optimised extraction and harmonisation of flavour, colour and tannin. After pressing, the wines underwent malolactic fermentation in tanks and barrels. The blend was assembled after spending the winter months aging, filtered for clarity and then bottled.

### WINE AND FOOD

A very aromatic Merlot with fresh fruit notes of blackcurrant and plum supported by subtle toasty oak. Soft supple tannins on the palate lead to a rich lingering finish.

Food pairing suggestions: Lamb chops with a side of mashed potatoes.



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