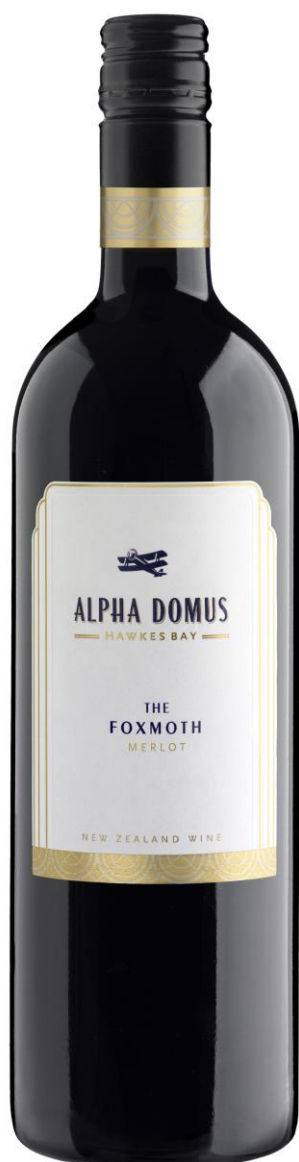


## THE FOXMOTH MERLOT 2014



**ALPHA DOMUS**  
HAWKES BAY

### DESCRIPTION

The grapes were gently crushed and destemmed to purpose built red fermentation tanks. After a short cold maceration period the ferments were heated and indigenous and selected yeasts were allowed to carry out fermentation. The ferments reached 28°C and remained on skins for between 21 and 28 days. After pressing, the wine was matured in French oak barriques and tank.

### AROMA

A fruit-driven Merlot with aromas of dark plum, chocolate and spice.

### PALATE

Medium/full bodied with dark red plums, chocolate, blackberry and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

### CELLARING

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

### FOOD

A versatile food wine ideally suited to red meat dishes and those casual pizza and pasta dinners.

### ANALYSIS AT BOTTLING

Alcohol - 14.0%	pH - 3.56
Titrateable Acid - 4.9 g/l	RS - <1 g/l
Harvest Dates - 1 to 7 April	
Brix at harvest - 22.5 – 23.8	
Bottling date - 5 April 2016	
Variety - 100% Merlot	
Lot Number – L1439	
Allergens - Sulphites	
Net Quantity - 750 ml	

### ACCOLADES

Sam Kim - 90/100 4.5\* Wonderfully expressive and beautifully fruited – excellent drinkability.

Bob Campbell - 90/100 4\* Appealing rich mouth-filling Merlot in a crowd-pleasing style.

Cameron Douglas - 90/100 Complex bouquet with combinations of earthy stony soils toasty oak and dark red fruits.