



SHAKESPEARE CLIFF MERLOT 2006

This remarkable wine defines the extraordinary beauty of the Coromandel Peninsula's eastern coastline. Matured in new French Oak, it is sturdy and rich with a bouquet of blackcurrants, spice and concentrated ripe flavours. Enjoy.

Bronze medal, Bragato Wine Awards.



Food matches: Seared rare eye fillet with couscous salad with cranberries, baby beets and oranges. Warm lamb salad with roasted cherry tomatoes, peppers and feta.

Harvest: Picked 19 April 2006

At Harvest:

Brix: 22.3

Acid: 6.35

pH: 3.39

Bottled: 12 April 2007

At Bottling:

Acid: 6.1

pH: 3.59

Alcohol: 13.7%

Residual Sugar: 1g Dry

Cellaring: Suitable for drinking now, but can be carefully cellared for 3 - 4 years