



WINE:	Dolcetto 2015
REGION:	Nelson
STYLE:	Dry
VINEYARD:	Sourced from fruit that has been grown for us on a vineyard overlooking the Waimea Plains. The gentle rolling hills help to soak up the Nelson sun.
WINEMAKING:	The handpicked fruit was gently destemmed and put into open top fermenters. After adding a little oak and a suitable yeasts the fruit was hand plunged three times a day and once the ferment had stopped we left the skins to sink to the bottom. To maximise colour and flavour extraction malolactic fermentation was partially done still on skins and the finished after pressing the grapes. The wine was then left to mature and settle. A week before bottling it was filtered and finally bottled.
APPEARANCE:	Black cherry red in colour.
FIRST IMPRESSIONS:	Cherries, Boysenberry and Blackberry flavours with hints of vanilla start intriguing on the nose.
PALATE:	Dark berries, vanilla and very prominent Cherry lead to a finish reminding of dark chocolate and coco. All this merry to a well-structured and full bodied wine.
ACCOMPANIMENTS:	Dark meat like venison and other game, or just to finish off the day in front of the fire.
TECHNICAL NOTES:	
Harvest date:	11 th April 2015
Winemaker:	Stefan Heinrich
Alcohol:	12%v/v
Residual sugar:	2.3g/L
Acidity:	6.4g/L