



TECHNICAL SPECIFICATIONS

GENERAL INFORMATION

VINTAGE:	2012
GRAPE VARIETY:	Merlot, Cabernet Sauvignon
GROWING AREA:	Gimblett Gravels, Hawkes Bay
WINEMAKER:	Tim Preston & Paul Dawick
HARVEST DATE:	Merlot: 10th - 11th April, Cab Sav: 16th - 26th April, 2012

AWARDS TO DATE

BRONZE - Hawkes Bay Wine Awards 2013

WINE ANALYSIS

BRIX AT HARVEST:	19.7 AVERAGE
JUICE ACIDITY:	7.4 G/L AVERAGE
WINE ACIDITY:	5.85 G/L
WINE PH:	3.56
ALCOHOL:	12.5%
BOTTLE BARCODE:	94 16055 38502 2
CARTON BARCODE:	194 16055 38552 4
LOT NUMBER:	L3088

MILLSREEF
WINERY

The grapes for this generous red were selected from Hawkes Bay vineyards ideally suited to Bordeaux reds.

This year brought inclement weather, which necessitated harvesting the fruit slightly earlier to ensure the fruit arrived in good condition - the Merlot between 10th -11th April and Cabernet Sauvignon 16th - 26th April 2012.

Each parcel was individually fermented in stainless steel tanks, for enhanced colour and flavour. The parcels were then sent to barrel for added complexity of oak seasoning for eight months or so, then blended back, to shape the final wine. Bottling took place on 18th March 2013, under screwcap closure.

This Merlot Cabernet blend, from the renowned Gimblett Gravels, was matured for eight months in quality seasoned oak. Boysenberry and redcurrant flavours are complemented with delicate floral and vanilla notes, and an appetising leather complexity. Already delicious, it is an ideal pairing with your favourite pasta dish.



The Mills Reef Range

Mills Reef wines are made in a soft rounded style with an emphasis on natural fruit character and earlier approachability, for everyday enjoyment. They represent great value for money.

