

Sileni Cut Cane Merlot 2018

The Story

Established in 1998, Sileni was inspired by ancient Greek mythology. The Sileni were renowned for their love of wine, feasting and a good time. Accompanying the name is a symbol which appears throughout the winery's architecture and on every bottle of Sileni wine.

The winemakers at Sileni understand that the art of wine making involves maintaining the integrity of the grapes that come off the vines while ensuring quality is at the heart of everything they do. This ensures the wines that go into our bottles are light and elegant and a perfect match to pair with food.

The Vineyard

The winery is based in the sub-region of the Bridge Pa triangle in the sunny Hawke's Bay. Sileni is proud to be able to create wines that showcase the region's stunning Terroir. From the hotter plains at sea level which suit our Merlot dominant Bordeaux blends, a Northern Rhone style Syrah, and Semillon. Our cooler, higher altitude foothills and coastal sites suit the Burgundy varieties of Chardonnay and Pinot Noir, along with Pinot Gris and a ripe-style Sauvignon Blanc..

Winemaking

Following harvest, the fruit was de-stemmed and partially crushed into open top fermenters. The open fermenters were gently hand plunged to extract colour and tannin from the skins prior to post-ferment maceration. Primary fermentation took around seven days and then stayed on skins for a further four weeks before pressing. The wine then completed malolactic fermentation and matured in oak barriques (225L) for sixteen months with a 40% new oak component (70% French, 30% American) and 20% second fill.

Tasting Note

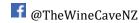
"Intense dark cassis, mocha and liquorice aromas with sweet scented oak notes. Fleshy tannins supported by juicy dark plum flavours and a long warm finish. Recommended serving temperature 18-20°C. Enjoy with juicy steak, roast beef, wild game, slow cooked stews and rich cheeses.".

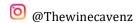
Alcohol Percentage	15.5 %
Residual Sugar	2.8 g/L
T.A.	5.4 g/L
Aging Potential	10+ years



info@thewinecave.nz (+64) 9 930-8115







THE WINE CAVE



info@thewinecave.nz (+64) 9 930-8115





