



The Penelope Radburn range was founded with one clear purpose, to push the boundaries of our traditional Radburn wines. We still aim to celebrate New Zealand's cool climate viticulture while bringing a second generation's perspective to varieties and styles.

### VINEYARD

<b>REGION:</b>	Bridge Pa
<b>VARIETY:</b>	100% Merlot
<b>MATURITY:</b>	24 Brix
<b>HARVESTING:</b>	Hand + machine

### WINEMAKING

<b>PRESSING:</b>	Whole berry + whole bunch
<b>FERMENTATION VESSEL:</b>	Closed top stainless steel
<b>YEAST:</b>	Inoculated - CY3079
<b>TIME ON LEES:</b>	4 months
<b>FILTRATION:</b>	Cross Flow
<b>BOTTLING DATE:</b>	02-09-2024

### ANALYSIS

<b>ALCOHOL:</b>	13%
<b>SUGAR LEVEL:</b>	Dry
<b>PH:</b>	3.17
<b>TA:</b>	6.15



### SENSORY

This wine was fermented at low temperatures to preserve freshness and perfumed aromatics. A beautifully structured wine with notes of strawberry, rosewater and orange blossom with an undertone of spice. Perfect for simply enjoying on its own or with your favourite dishes.