



## 2013 MERLOT

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### APPEARANCE

Rich red with purple hues.

### BOUQUET

Lifted perfume underpinned by strawberry and rhubarb with hints of cinnamon, cardamom and mace.

### PALATE

Fleshy red cherry and mulberry fruit, with a midpalate of vanilla, plum and berry Danish, finishing with soft tannins and integrated oak. The balanced, crisp acidity and young tannins give the wine vibrancy, length and definition that allows it to be a fantastic food matching wine.

### WINEMAKING

Moderate nights and warm days during ripening produced quite a dense colour and gave us powerful fruit flavours in the grapes. Harvest was in late February and due to the moderate crop loads on the vine flavor ripeness was achieved much earlier than usual. Each batch was open fermented for 7-8 days on skins with moderate intensity pumpovers conducted to preserve the primary fruit flavours in the wine but also extract the necessary grape skin tannin. The wine was then pressed off to finish fermentation in tank or old oak barrels. Both batches spend most of their maturation time in predominately old French oak.

### ALCOHOL

14.5 % by volume

### WINEMAKERS

Scott Zrna & Ben Tanzer

### AGEING POTENTIAL

This wine is made to be enjoyed now while it is fresh, young and fruity.

