



2014 MERLOT

APPEARANCE

Rich red with purple hues.

BOUQUET

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

PALATE

Bright strawberry and raspberry fruit, with a generous midpalate of plums and creme brulee, 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

2014 vintage was quite mild post veraison which aided flavour development in advance of sugar accumulation. Some warm days in late January early February brought forward the ripening period a touch, and the Merlot was harvested in late February and early March. The preservation of the bright red fruit flavours and aromatics reflect the mild days during the latter stages of ripening.

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.

