



Margaret River Western Australia



2005 Merlot

Alc/vol: 14%

pH: 3.58

TA: 5.7 gm/L

Residual Sugar: Dry

Winemaking:

Low cropping vines in 2005 produced rich varietal flavours and soft ripe tannins. The growing site slopes gently down to the Chapman Brook and features deep, alluvial, gravely-clay loams ideal for slow ripening of the Merlot fruit. This fruit was then lightly crushed and transferred to an overhead fermenter to highlight the sweet berry flavours. The resulting wine was matured in French oak barrels for 18 months prior to bottling.

Tasting Note:

Fragrant plum and dark fruits carry through to a sweet, spicy palate with a seductive finish. A wine for all seasons. This wine may be enjoyed now or cellared with confidence for 5-10 years.

Food:

Enjoy with roast lamb, game, and Italian pasta dishes.

Awards:

Bronze Medal 2006 Mount Barker Wine Show

Bronze Medal 2006 Australian Small Winemakers Wine Show