



*Margaret River Western Australia*



## 2004 Merlot

Alc/Vol: 14%      pH: 3.58      T/A: 5.7 gm/L

Residual Sugar: Dry

### Winemaking:

Low cropping vines in 2004 produced great varietal flavours and soft ripe tannins. The special site sloping down to the Upper Chapman Brook with its deep, alluvial, gravely-clay loams is ideal for the Merlot vines to slowly ripen the opulent fruit. The grapes were lightly crushed into an overhead fermenter and fermented to highlight the sweet berry flavours. The wine was matured in French oak barrels for 18 months prior to bottling.

### Tasting Notes:

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