

BLACK AND WHITE

2007 MERLOT
BAROSSA VALLEY

Viticulture and Production

Varietal Composition: 95% Merlot

GI/Appellation: Barossa Valley

Wood Treatment: American and French Oak

Maturation: 16 Months

Viticultural Notes: Two parcels of the fruit sourced were Angaston and the Vine Vale area in the Barossa Valley for this wine. The Angaston vineyard consists of a sandy topsoil with loam, while the Vine Vale vineyard is a sandy soil. The Angaston vineyard is pruned to rod and spur while the Vine Vale vineyard is permanent arm with spurs. Both vineyards have cover crops planted in the middle of the rows during the winter months to aid in the soil structure and vine health.

Chemical Analysis

At Picking

Baume: 13.8

pH: 3.60

Total Acid: 7.13 g/L

In Bottle

Alcohol: 13.7% v/v

pH: 3.50

Total Acid: 6.50 g/L

Winemakers Notes

Colour: Red with purple hue

Nose: Mulberry, cherries and spice.

Palate: Cherries, spice, earthy and dusty tannins.

Tasting Notes

A medium bodied Merlot with upfront fruit flavour. A nose and palate dominated by mulberry and cherries with spice and integrated oak.

