

Private Selection

2008 MERLOT
BAROSSA VALLEY

Viticulture and Production

Varietal Composition: 100% Merlot

Wood Influence: American and French Oak

Barrel Maturation: 12 months

Viticultural Notes: Fruit was picked on average around 14.5 Be.
The fruit was sourced from the Barossa Valley.
Different management methods were used
on all blocks from where the fruit was picked.

Chemical Analysis

At Picking		In Bottle	
<i>Baume:</i>	14.9	<i>Alcohol:</i>	14.0% v/v
<i>PH:</i>	3.73	<i>pH:</i>	3.41
<i>Total Acid:</i>	7.27 g/L	<i>Total Acid:</i>	6.70 g/L

Winemakers Notes

Colour: Ruby red with a purple tinge.

Nose: Mocha, mulberry and subtle herb.

Palate: Soft smooth tannins and ripe berry characters.

Tasting Notes

A soft and elegant Merlot that has a bright ruby red colour and upfront varietal fruit flavours. The nose is dominated by appealing aromas of mocha, mulberry and subtle herbs. The palate has characters of ripe berry fruit and soft smooth tannins that finish the wine. All these characters evolve to make this wine an easy drinking style of Merlot.

