

Private Selection

2008 MERLOT
SOUTH AUSTRALIA

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 and a small parcel from Adelaide Hills. 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, chocolate and subtle herb.

Palate: Soft smooth tannins and ripe berry characters.

Tasting Notes

A soft and elegant Merlot with upfront varietal fruit flavours. The nose displays aromas of subtle herbs, mocha chocolate characters and mulberry. These dominant fruit characters are also displayed on the palate along with ripe berry and soft smooth tannins. All these characteristics evolve to make this wine an easy drinking style of Merlot.

