



Tasting Notes

2008 Reserve Merlot

Appearance

Deep red with a ruby rim.

Bouquet

Red cherry with a hint of musk, earthy with a hint of bracken and a heady mix of nutmeg, cinnamon, clove and toast.

Palate

Bright red cherries, blackberry, plums and quince fill a luscious mid palate all framed by elegant and textural grape and oak tannins. A serious merlot in which balance is the key.

Winemaking

Sourced from premium McLaren Vale vineyards with well drained sandy loam soils, this wine is blended from 2 clones new to Australia. These new clones respond well to this region and to our winemaking regime, with the wine exhibiting

more aroma and flavour as well as finishing with finer tannins than what has been traditionally produced from D3V14. The grapes were harvested when fruit flavours, grape tannins and acids reached maturity.

Fermentation on skins was for 8 - 10 days with a 90% of the wine completing barrel fermentation in predominantly older hogsheads. Maturation of each vineyard and clone batch occurred in specialised 2-3 year old oak barrels from a selection of French coopers. Barrel by barrel tasting during all stages of fermentation and barrel maturation was performed to ensure only the best Merlot barrels were selected for use in the final blend.

Alc. /Vol.

14.5%

Ageing Potential

Drink between 2009 and 2016

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna