



FAMILY Merlot

## APPEARANCE

Maroon Red with crimson hues.

## BOUQUET

Bright plum, cherry and raspberry fruit sit with subtle hints of dried herbs, brown spice and dustings of lightly toasted oak.

## PALATE

Raspberry, red plum and strawberry fruits provide a sweet and juicy mid palette, with traces of milk chocolate, cardamon and nutmeg offering savoury complexities through the finish. The fine line of acidity and chalky tannin profile contribute a minerality that gives the wine the capacity to be enjoyed with a wide array of foods.

## ALCOHOL

14.5%

## AGEING POTENTIAL

This wine is to be enjoyed on release while it is fresh and vibrant and fruity.

# **VINTAGE** 2021

## WINEMAKING

The fruit for this release was picked on flavour, acid and tannin maturity to ensure the resulting wine exhibited the vibrant fleshy berry fruit flavour profile, ripe soft tannins, and lifted aromatics we are seeking with this variety. Each batch was open fermented for 7-8 days on skins until carefully pressed to old oak barrels to finish ferment. The wine was then matured for approximately 15 months before being blended just prior to bottling.

#### WINEMAKERS

Ben Tanzer + Steven Soper