

FOUR SISTERS

Merlot



Variety: Merlot

Vintage: 2015

Region: Central Victoria

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Alcohol: 14.5%

Best Consumed: 2016 - 2020

Vineyards: The fruit was sourced from individual vineyard sites across the Central Victoria grape growing region. The average ages of the vines are 15 years. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soils on the banks of the Goulburn River.

Vintage Conditions: The 2015 growing season gave us quite variable weather conditions, wet one month and dry the next, but with no significant heat waves. However, warmer than average temperatures lead to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

Winemaking: The grapes for this wine were picked in the cool hours of early morning, ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. After crushing, the must was fermented in a combination of rotary and sweeping arm fermenters to assist with the gentle extraction of flavour and tannins. Minimal oak handling was also an important factor allowing the fruit to be the primary feature of this wine.

Tasting Notes: Delicate fruit flavours of plums, cherries and mulberry are combined with a subtle hint of sweet cocoa to create a soft rounded wine.

Food Match: A perfect match with mushroom risotto, beef teriyaki or Peking duck.

Elegant. Graceful. Stylish.

