

Geoff Merrill

CILENTO 2011

My Great Grandfather Joseph Cilento immigrated to Australia in the late 1800's and with my love of Italy, its wines, food, culture and the fond memories of many vintages working there I offer this tribute to my Italian heritage.

Geoff Merrill

WINEMAKERS NOTES

The colour is a deep red, actually quite dark given the age, variety and cool vintage conditions. The aroma is an inviting and complex mix of interesting fruit development showing spice, leather, savoury meats and cedary, earthy oak. The palate is full with fleshy tannin, typical of this variety, and ripe, stewed berries and well balanced acidity bringing it to a dry savoury finish. Perfect with lamb shanks and beef casserole.

VINTAGE INFORMATION

The 2011 vintage was one many would probably like to forget. During the crucial time for grape growing in McLaren Vale (January to March), we experienced double the average rainfall (55.5mm) with falls for the three months totalling 116.4mm. The lead up to the vintage was actually very good. Soaking rains in winter and into spring and mild temperatures in early summer meant a nice slow accumulation of flavours which we managed to capture in the majority of the fruit we took in, with this being no exception.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Sangiovese

Growing Region: McLaren Vale

Harvest date: April 2011

Oak Handling: 32 months in American and French Puncheons

Alc 14.5%, pH 3.28 g/l , TA 7.7 g/l , RS 2.4 g/l

Geoff Merrill

Geoff Merrill



CILENTO

750 ml