

Geoff Merrill

RESERVE  
2014 Chardonnay

**A best of vintage barrel selection**

**TASTING NOTES**

The colour is a brilliant youthful straw with tinges of green.

The aroma shows fresh cream, fruit salad, lemon and lime with a hint of pineapple. The oak is subtle but still displays nice toast and cashew notes.

The palate is full and balanced with complex citrus fruit flavours, some fine floral characters and creamy mid palate with integrated oak flavours.

The finish is clean and zesty, welcoming a wide range of food pairing options.

**WINEMAKERS COMMENTS**

The 2014 started out with an extremely wet winter in 2013 with significantly higher than average rainfall which then essentially ceased for the months following. An unexpected burst of heat through spring lead to flowering early for many varieties. Low rainfall and extremely high temperatures continued throughout summer.

Immediately following the high temperatures was some cool weather and a large rain event which slowed down ripening, causing quite a gap in vintage. Top wines will be exciting, well balanced acidity and full flavoured with good tannins.

**WINEMAKERS**

Geoff Merrill & Scott Heidrich

**TECHNICAL DETAILS**

**Variety** Chardonnay

**Growing Region** McLaren Vale 72% Coonawarra 28%

**Harvest Date:** February / March 2014

**Oak Handling** Fermented and aged 8 months in French Oak Hogsheads

**13.5% alc. pH 3.30 TA 6.2 RS 2.4**



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RESERVE

CHARDONNAY

750mL



AG 021