Geoff Merrill

RESERVE 2009 Shiraz

The best barrels of the vintage are selected for our Reserve range and given additional maturation in oak prior to bottling and cellaring.

WINEMAKERS NOTES

The colour is a deep red with some mature brick red hues. The aroma is warm, heady and inviting with spice, toasty vanillin oak and complex fruit characters. The palate is initially smooth and filling then eventually shows its quite fine and well structured interior. Fresh maturing fruits and well integrated oak fill the palate from start to finish.

Enjoy with Wagyu beef dishes, Chateaubriand and Beef Bourguignon.

VINTAGE INFORMATION

Heat wave conditions caused great concern amongst Winemakers and Viticulturists alike, leading up to the 2009 harvest. Luckily, as quickly as the heat came, it reduced to a more manageable level and most vines made a full recovery to ripen in a nice slow and steady manner. 2009 produced many good parcels of fruit and some absolutely outstanding wines were made. This Shiraz being no exception.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Shiraz

Growing Region: McLaren Vale **Harvest Date:** March / April 2009

Oak Handling: 29 months in French & American oak

Alc 14.5%, pH 3.3, TA 6.9g/L, RS 1.6g/L

