



Estate Merlot

VINTAGE: 2019

REGION – COAL RIVER VALLEY

VINEYARD – NOCTON VINEYARD

GRAPE VARIETIAL – 100% MERLOT



2019 VINTAGE REPORT

Vintage began earlier than usual in February for sparkling wines, with the majority of harvest completed by late April. It warmer than average season, with measured heat for most wine growing areas – the Coal River Valley included. It was also an extremely dry season, with some areas experiencing drought – this however reduced disease pressure across the State.

TASTING NOTE

Colour:

Deep red currant colour

Nose:

Dark Chocolate and hints of forest floor.

Palate:

Exudes red currants, hints of cherry and a touch of Szechuan pepper.

Cellaring Potential:

As a young wine the vibrant and intensity of the fruit makes it a pleasure to drink now, ageing for up-to 8 years

Ideal Food Matches: The ripe fruit flavours and high acidity makes this a perfect match for slow cooked meat dishes, or a beautiful eye fillet.

WINEMAKING

This Merlot was destemmed and pump into fermenters, yeasted after 48 hours, fermented for 10days with a 5 minutes morning pump daily. Pressed near dryness, kept in tanks, racked twice, coarse filtration prior to bottling.

Picking Date: April 2019

Bottling Date: March 2020

Yield: 8 – 10 t/ha

Alcohol: 13.7%

PH: 3.57