

Geoff Merrill Wines



Reserve Chardonnay 2015

THE NAME

"A selection of our finest barrels from the vintage are selected for our Reserve range and given additional maturation in oak prior to bottling and cellaring." - Geoff Merrill

VINTAGE INFORMATION

One of the earliest vintages on record this year, with mild weather playing an important role for the region; rainfall was lower than average and with dry conditions from early August meant supplementary irrigation was vital.

With only a few sporadic hot days, the weather allowed natural acids with low pH levels to develop. Yields had fallen just below average, however this varied depending on variety. Overall 2015 was a successful vintage.

WINEMAKERS NOTES

The colour is a clean pale straw with green hues. The aroma is an inviting blend of citrus fruits, nectarine, rockmelon and warm toasted cashew oak characters.

The palate has a delightfully fine, yet flavourful mouthfeel. There's an attractive zesty fruit hit immediately on the palate which moves seamlessly through to the silky balanced finish.

"Enjoy with Sydney Rock oysters, fresh spicy Thai, beer battered whiting and seafood paella."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Chardonnay

Oak Treatment: 10 months in new French oak hogsheads

Region: McLaren Vale 52% / Coonawarra 48%

Harvest Date: March 2015

Alc: 13.0%, **pH:** 3.30, **TA:** 6.2 g/L, **RS:** 2.4 g/L

