

# Geoff Merrill Wines



## Cilento Sangiovese 2016

### THE NAME

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

### VINTAGE INFORMATION

Preceding Winter and Spring rains were significantly lower than had been previously reducing crop potential in the important growth stages leading up to vintage. On average yields were down approximately 30% across many varieties in McLaren Vale.

With fluctuating temperatures (18° - 37°C) in January and rainfalls in February resulted in a 'pause' in vintage allowing ripening to occur at a more manageable rate. By the end of vintage, even with the lower crop yields, our fruit had more time to ripen 'properly' resulting in very good flavour concentration, acidity and structure.

### WINEMAKERS NOTES

The colour is a rich dark red with blood red hues. The aroma is a savoury blend of black cherry, herbs and spice, meaty notes and a hint of caper. The palate is strong and muscular with fleshy ripe fruits, grippy sinuous tannins, and a well proportioned mid palate finishing with balanced acidity and length.

*"Drink with rich red meat dishes such as lamb shanks, hearty beef stew, pasta with tomato based sauces, pizza with tomato and salami and thick Italian sausages. Great to drink now paired with the right foods but will certainly reward 5 - 8 years of patience."*

### WINEMAKERS

Geoff Merrill & Scott Heidrich

### TECHNICAL DETAILS

**Variety:** Sangiovese

**Oak Treatment:** 18 months in seasoned American oak puncheons.

**Region:** McLaren Vale

**Harvest Date:** March 2016

**Alc:** 14.5%, **pH:** 3.28, **TA:** 6.9 g/L, **RS:** 0.4 g/L