

Geoff Merrill Wines



Pimpala Road Chardonnay 2015

THE NAME

"Our fun little on-premise exclusive label, Pimpala Road is the location of our home, the historic Mount Hurtle winery." - Geoff Merrill

VINTAGE INFORMATION

McLaren Vale had 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; we have excellent examples at the winery of all varieties made.

WINEMAKERS NOTES

The colour is a mid to light straw with lime hues. The aroma is a lovely fresh blend of nectarine, honeydew melon, lime juice and hints of cucumber.

The palate has an inviting roundness to it, adding depth and texture to the ripe fruit flavours. Subtle use of oak has added some fine creamy cashew notes to both the aroma and palate.

"Drink with crab and shallot pancakes, San Choy Bow, Salt and Pepper Squid and Asian deep fried fish."

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Chardonnay

Oak Treatment: 10% is aged in seasoned French oak barrels for 10 months.

Region: South Australia

Harvest Date: March / April 2015

Alc: 13.5%, **pH:** 3.31, **TA:** 6.7 g/L, **RS:** 0.6 g/L