

Merlot 2016

Region	Goulburn Valley, Australia
Varietal	Merlot
Alcohol	15%
Acid	6.4 g/L
pH	3.34
Best Consumed	2018–2022



Viticulture / Winemaking

This wine was crafted from 100% Merlot grapes, sourced from our vineyards in the Goulburn Valley. Grapes were picked and crushed during the cool of night to retain their fresh, varietal flavours. The juice was then divided into select parcels. Each parcel underwent a different treatment such as malolactic fermentation; fermentation and time with French and American oak; or spending an extended period on yeast lees. Each treatment resulted in an individually flavoured parcel of wine, and the unique character and personality of the final blend is a result of the special handling of these separate parcels.

Harvest Notes

The 2016 vintage was characterised by a very dry and warm growing season interrupted only by torrential rain in early January - 86 mm in just two hours. Fortunately cool weather and steady winds dried things out afterwards and picking started very early. It was one of the earliest vintages on record. It was a quick and condensed vintage with crisp and delicate flavours in the whites and robust, brightly flavoured reds.

Wine Description

Aromas of rich blueberry and dark chocolate with a hint of spice. The soft and supple palate has smooth fruit flavours of blackberries and ripe plums, rounded with fine grained tannins.

Food Recommendations

Grilled chops - veal, pork or lamb - especially with herbs such as thyme, rosemary and oregano.



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for the Tabilk Vineyard Company.
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Geelong Advertiser, 9th July 1860

