



EAST COAST MERLOT 2013

Tasting Notes

The 2013 Giesen Merlot has aromas of plum, dark cherry, cassis, mocha and cedar. The palate is fruit focused, succulent and approachable showing flavours of dry spice, plum and brambles with finely structured tannin and superb length.

Winemaking Notes

The 2013 vintage produced clean fruit in superb condition with fabulous physiological ripeness. Acid levels in the fruit started falling rapidly just prior to harvest reflecting a warm finish to the growing season.

The fruit was machine harvested and given a relatively short maceration time, warming naturally before yeast was added and ferment began. Fermentation with European oak contributed a subtle oak character while ensuring colour stabilisation

and a structural balance was achieved to create a wine with elegance, depth and richness.

Malolactic fermentation followed immediately after the wine was pressed off skins, when finished the wine was racked off heavy lees then matured for a further four months allowing the wine to 'come together' while retaining its fruit driven focus.

The wine was bottled without fining in November 2013.



Wine Data

Date of harvest:		Alcohol:	13.5%
Brix at harvest:	22 -23°	pH in wine:	3.60
pH at harvest:	3.46	TA in wine:	5.60 g/L
TA at harvest:	6.8 g/L	Residual sugar:	2 g/L
Ageing potential:	3 to 5 years	Winemaker:	Andrew Blake



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