



singlefile estate

2008 merlot

the pleasure

Red colour without being intense, this wine has a lifted nose of dill, spice and earthiness and a medium-weighted palate of soft silky tannins, red berry fruits, subtle integrated oak and good length. A delight to drink now and will keep well over the next few years.

the colour

Mid red colour.

the aroma

Liquorice and dusty oak.

the palate

Soft textures, red fruits, medium weight, light oak and good length.

the food pairing

Serve with lighter meat dishes or a plate of red-sauce pasta.

the cellaring

Medium term, now to 2015.

the vintage

The 2008 vintage was as close to perfect as we have had in many years in the Great Southern region. The days were warm and dry and the nights were cool offering optimum conditions for ripening grapes.

Winter was unusually dry and cold spring weather in October reduced cropping levels which resulted in higher fruit quality.

A kind spring and early summer allowed for even and clean fruit development.

the viticulturalist's notes

Although labour intensive, hand pruning and a split canopy/vertical shoot management is utilised in the vineyards which allows for more air flow and light penetration in a cool growing region where vine growth is normally very vigorous. Merlot can be troublesome especially at flowering and it can produce variable crops, but this year its canopy was easy to control and disease problems were minimal. Grapes are harvested at the coolest part of the night and are crushed and in tank within two hours of picking.

the winemakers' notes

After crushing, the must was inoculated with yeast 796 and pumped over twice a day to enable colour and tannin extraction and to homogenise the must. The fermentation took 14 days. After fermentation, the parcel was pressed and the clear wine was pumped into new and one year old French barrels. The wine underwent malolactic fermentation and several rackings over a 12 month period before being transferred out of barrel into tank. A small portion of cabernet sauvignon was blended with the merlot to add structure and this has produced a very elegant and velvety wine.

the region

Fruit is sourced from our mature single vineyard in the cool climate sub-region of Denmark in the Great Southern.

the details

Variety	Merlot 95% Cabernet Sauvignon 5%
Winemaker	Brenden Smith, Coby Ladwig
Harvested	7th April 2008
Alc/Vol	12.5%
Total Acid	6.6 g/l

