

singlefile

W I N E S



2009 Merlot

- The wine:** 95% Merlot, 5% Cabernet
- 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.
- Food pairing:** Serve with lighter meat dishes or a plate of red-sauce pasta.
- Cellaring:** Medium term, now to 2015.
- The vintage:** The 2009 vintage was characterised by lower yields, a long ripening season and extremely high quality fruit. The modest harvest was due to the cold and wet conditions during November 2008 which impeded flowering and resulted in smaller berries. The balmy long summer was responsible for slow but steady ripening, leading to good flavours and moderate alcohol. There was a long picking season from early March through to the middle of May.
- The region:** The fruit for this was sourced from a mature vineyard in the cool climate sub-region of Denmark in the Great Southern.
- The winemaking:** 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.