

HAWKER CORNER

MERLOT

GRAPE VARIETIES & SOURCE:

Merlot ex South Australia

HARVEST DATE:

March

WOOD DETAILS:

Nil

VINTAGE CONDITIONS:

A cooler winter with below average rainfall set the scene for vintage. The warm to hot summer days and dry weather allowed controlled irrigation to maintain the canopies which was great for ripening the grapes. This mild and dry weather through the growing season produced grapes with great flavour and concentration.

WINEMAKING/VITICULTURE:

Fermentation was carried out under warm temperature conditions for a period of 6 days. This creates a good balance between extracting the appropriate tannin for wine structure and retaining fruit drive and aromatics in the final blend.

TERROIR/SITE:

Merlot has been strategically planted on low vigour and well drained sites. Careful irrigation control and management of the vineyard is required to promote well balanced canopies. This allows for appropriate crop level to be maintained and ensures fruit is not overexposed, thereby maximising fruit quality with ripe tannins.

TASTING COMMENTS:

Colour: Bright red crimson red.

Aromas: Raspberry and ripe plum aromas with hints of chocolate and oak.

Palate: Medium bodied wine with fresh, juicy red berry and wild plum flavours, fine supple tannins with notes of spice to finish.

TOTAL ACIDITY (g/L): 5.5

pH: 3.60

ALCOHOL (%v/v): 13.5

