



GRAPE VARIETIES

100% MERLOT

PRODUCTION

510 CASES

BOTTLED

MARCH 14, 2018

ALC % VOLUME 14.0%

PH 3.62

TA G/L 6.09 RS G/L 2.7

SKU 641118

This medium-bodied elegant Merlot offers complex aromas and flavours of Italian plum, cherry, olives, blueberry, leather, liquorice, celery seed and spice, with ripe tannins, some minerality and a long finish.

FOOD PAIRINGS

Pair this bold red with a big bowl of pasta with a braised meat ragu, steak & mushroom pie, grilled squid, Margherita pizza or wild game dishes.

VITICULTURE

Our Merlot plantings, clone 181, from 1996 and 2005 have been cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

WINEMAKING

Merlot from our Allendale and Lusitano properties were harvested during the last week of September and first week in October. The fruit was destemmed and crushed into a mixture of tanks and small 1-ton fermentors. The smaller ferments received one punch-down and one pump-over per day. The larger tanks received 2-3 pump-overs per day. After an average of 20 days on skins, the wine was pressed off into mostly French oak barrels (38% new) and barrel aged for 15 months. The wine was racked twice during the course of its barrel aging and blended for bottling in March 2018.

2016 MERLOT