



GRAPE VARIETIES

100% MERLOT

PRODUCTION

452 CASES

BOTTLED

MARCH 26, 2019

ALC % VOLUME 13.9%

PH 3.64

TA G/L 5.8

RS G/L 2.45

SKU 641118

2016 MERLOT

This full-bodied Merlot offers aromas of plum, cherry, blueberry, black currant, leather, cocoa, baking spice and liquorice, with dusty tannins and soft acidity on the palate, with flavours of ripe Italian plum, black cherry with a long finish.

FOOD PAIRINGS

Pair this bold red with a grilled T-bone steak, rack of lamb, Margherita pizza, beef stew, or a delicious selection of aged and blue cheeses.

VITICULTURE

Liquidity's Merlot plantings 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 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 (30% 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 2019.