

**GRAPE VARIETIES****100% MERLOT****PRODUCTION****492 CASES****BOTTLED****MARCH 26, 2019****ALC % VOLUME 13.9%****PH 3.64****TA G/L 5.8****RS G/L 2.45**

SKU 641118

2017 MERLOT

Generous fruity aromas offer red plum, blue & black berry with tempting spicy undertones. Medium in body, the silky palate reveals flavours of raspberry, truffle and mocha.

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.