

ALTUS/RISE

MARGARET RIVER

WILDLIGHT

MERLOT

MARGARET RIVER / 2021

TASTING NOTES

Dark purple with a magenta hue. Pretty red berries, sweet floral notes, and savoury spice float from the glass. A plush palate filled with plum, mulberry and a hint of violets finishes elegantly with fine tannins and a soft acidity.

WINEMAKING

The fruit was destemmed to static fermenters. The wines were pumped over three times daily to maximise extraction of subtle tannins. The wine was fermented to dryness on skins and pressed after ten days to help keep fruit vibrancy. It was matured for ten months in 15% new French oak using multiple toast types to add structure and sweetness to the palate.

FOOD PAIRING

Merlot pairs beautifully with many foods—try it with pâtés or other charcuterie, pork or veal roasts, rich, cheesy gratins, and even hamburgers.

VINTAGE REPORT

We enjoyed an early start to the season in January, with warmer than average spring temperatures evolving into the perfect summer growing conditions. A dry growing season lead into lower-than-average yields, but this has resulted in exceptional fruit that shows divine concentration of aromas and flavours. A lovely Marri blossom kept the birds at bay, leaving the fruit in exceptional condition to be picked at its optimum.

REGION

Margaret River

BLEND

100% Merlot

ACIDITY

6.98 g/L

ALCOHOL / VOLUME

13.0 %

pH

3.31

WINEMAKER

Chris Credaro

CELLAR POTENTIAL

2-5 years

