



SINGLE VINEYARD

FOUR JACKS

2021 / MERLOT



BLEND

100% Merlot

COLOUR

Dark cherry with a purple hue

AROMATICS

Sweet mulberry, dusty nuances, and a hint of spice

PALATE

Soft, rounded red berry fruits, ripe plum, toasted vanillin spice, and lingering raspberry coulis

OAK MATURATION

French oak for ten months maturation

AGEING POTENTIAL

Two to four years.

WINEMAKING

The grapes were machine harvested, then destemmed/crushed into fermenters where it was cold soaked to extract and retain desirable varietal flavours and aromas. When actively fermenting post inoculation, the juice was pumped over with aeration twice a day, temperature was held around 25°C to prevent over extraction of tannins.

WINEMAKING DATA

Geographical Indication / Manjimup

Winemakers / Kim Horton

pH / 3.47

Titrateable Acidity / 5.5 g/L

Alcohol / 14.5%
