



tandem



TANDEM SERIES

MERLOT 2018

Western Australia



COLOUR/

Deep red in colour with a cherry red hue

NOSE/

Lifted aromatics of violets, cherry, cassis, black tea, and cardamom spice

PALATE/

A generous and dense palate with flavours of forest fruits, dark chocolate, bay leaf and biltong, with hints of dusty oak and a fine tannin structure leading to a long, savoury finish.

WINEMAKING/

The 2018 Merlot was destemmed/crushed into static fermenters where it was fermented using yeast selected to express desirable varietal flavours and aromas. The fermenters were pumped over twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. Maceration was not extended to prevent over extraction of tannin. The wine was pressed and transferred for malolactic fermentation on oak allowing a soft integration of the grape and oak tannins. The wine was blended and bottled after ten months maturation.

FOOD PAIRING/

Braised lamb and root vegetables

VINTAGE NOTES/

The 2018 vintage will go down as a classic, great all-round year. Flowering and fruit set were also exceptional giving solid yields across Western Australia. Some significant rain events in December set up the vineyard with good levels of ground water to see them through ripening. A relatively cool summer has allowed for slow, steady ripening of whites, retaining high levels of natural acidity. The moderate temperatures continued allowing for optimum ripening conditions for reds resulting in wines with elegance, structure and flavour.

QUICK NOTES/

VINTAGE

2018

WINEMAKERS

Kate Morgan

GRAPE VARIETY

Merlot

BOTTLED

March 2019

GROWING AREA

Western Australia

ALC %/VOL

14.5 % v/v

TITRATABLE

ACIDITY

5.7 g/l

PH

3.52

CELLAR

POTENTIAL

4 - 6 years

OAK

French oak

BYRON & HAROLD
E S T A T E

