



NILLACOOTIE  
ESTATE™



## 2013 MERLOT

MANSFIELD | VICTORIA

### TASTING NOTES

Bright red with a purple hue. The aromas are driven by a light plum, delicate spice and a hint of vanilla. Structure is calm, round and softened by the delicate tannins.

### WINEMAKING REPORT

Picked at optimum ripeness during the coolest period of the night to help retain the primary fruit flavours. It was transported directly to the winery post-harvest, crushed and pressed to tank and allowed to cold settle. 48 hours later the juice was cleanly racked and inoculated. When the juice was actively fermenting it was transferred into Burgundian oak barrels for maturity and developing complexity.

### FOOD PAIRING

Middle eastern spiced lamb shank braise, Mograbieh salad & eggplant tagine.

### VINTAGE REPORT

Vintage displaying cool and dry weather conditions through late winter and early spring, progressing to a warm and dry summer. Overall this vintage was warmer and drier than average with both red and white grape varieties showing intense colour, concentrated flavours, and aromas.

### QUICK NOTES

VINTAGE  
2013

GRAPE  
VARIETY  
*Merlot*

BOTTLED  
*July 2014*

GROWING  
AREA  
*Mansfield*

ALC%/VOL  
*14 % v/v*

CELLAR  
POTENTIAL  
*5 – 8 years*

OAK  
*French*

AWARDS  
*Bronze -  
London Wine  
Competition*

