



RICH ROYAL
MERLOT

2019

TASTING NOTES

Rich red with a purple hue. Ripe red and dark berry fruits and a floral, fragrant nose. A vibrant palette of red plum, berries and vanilla. Smoothly textured wine with a lingering finish.

VINTAGE DETAIL

A challenging spring preceded an extremely long warm summer with January recording 3.5° C above average temperatures. February through to March was dryer than normal leading to optimal picking conditions late April. A favorable vintage has been well rewarded.

WINEMAKING

FERMENTATION VESSEL: STAINLESS STEEL

FERMENTATION: ON SKINS WITH SOME WHOLE BERRIES

FOR AROMATIC EXPRESSION

BARREL TYPE: SEASONED FRENCH OAK

MATURATION: 10 MONTHS ON FERMENTATION LEES FINING: NO

FILTRATION: STERILE

WINE ANALYSIS

ALCOHOL: 13.0%

RESIDUAL SUGAR: <1 G/L

ACIDITY: 6.4 G/L

VEGAN FRIENDLY

WINEMAKERS NOTES

This Merlot was blended from our Gimblett Gravels vineyards, this wine was fermented in tank and aged in both seasoned oak barrels and tank.