



MERCHANT SERIES

GRENACHE SHIRAZ MOURVÈDRE MCLAREN VALE 2015

REGION: McLaren Vale

VARIETIES: Grenache (60%) Shiraz (30%) Mourvèdre (10%)

SKIN CONTACT: 7-8 days

OAK TREATMENT: 90% French oak puncheons and demi muids (20% new, 80% seasoned) 10% stainless steel

BARREL MATURATION: 15 months

BOTTLE WEIGHT: 1.37 kg

CASE WEIGHT: 16.8kg

BOTTLE BARCODE: 93 147 3300 305 6

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 13.5%

pH: 3.51

TITRATABLE ACID: 5.8 g/L

RESIDUAL SUGAR: 0.7 g/L

CLOSURE TYPE: Screwcap

CASE CONFIGURATION: Stand-up 12

PALLET CONFIGURATION: 16 cases /layer, 4 layers /pallet

CASE BARCODE: 93 147 3300 316 2

CELLARING POTENTIAL: 15 years

REGION

McLaren Vale enjoys a reputation for producing high quality Shiraz and Grenache along with some alternative varietals from Italy and Spain. Elevation peaks at 350 metres along the Sellicks foothills with these vineyards influenced by the cooler gully winds making them ideal for white wine and cooler climate varieties. Majority of vineyards are located on gently undulating land with strong coastal influences. The Mediterranean climate is characterised by moderate winters, warm summers and predictable winter rainfall.

VINTAGE

A warm spring brought flowering and fruit set on early. The sunshine persisted through a mild summer with cool nights helping the fruit produce strong varietal flavours balanced by natural acidity. Ripening conditions were ideal before a cold snap in February brought things to a standstill. When the sun returned a few weeks later the vines picked up where they left off, delivering fruit with strong varietal characteristics and acid backbone.

VINIFICATION

Fruit selection, harvesting and wine blending decisions were aimed at achieving overall balance in the finished wine - fruit intensity, structure and feel without excessive alcohol. Individual parcels were processed and matured separately in 20% new French oak puncheons and 600 litre demi muids with a small component in stainless steel for freshness.

