



BLEWITT SPRINGS ESTATE

MERLOT MCLAREN VALE 2017

REGION: McLaren Vale

VARIETIES: Merlot

SKIN CONTACT: 7 days

OAK TREATMENT: Yes

BOTTLE WEIGHT: 1.295 kg

CASE WEIGHT: 15.9 kg

BOTTLE BARCODE: 93 1473 3002 639

WINEMAKERS: James Mungall & Ben Heide

ALC/VOL: 14%

pH: 3.59

TITRATABLE ACID: 6.0 g/L

RESIDUAL SUGAR: 0.51 g/L

CLOSURE TYPE: Cork

CASE CONFIGURATION: Stand-up 12

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

CELLARING POTENTIAL: 5+ 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 cool 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

Winter and spring were cold and wet with the McLaren Vale region experiencing its highest rainfall for some time. The conditions meant both budburst and flowering were delayed and the catalyst for a late vintage. Warm, dry conditions with a few bursts of heat through the ripening period and into autumn allowed fruit to develop full colour with good flavour characteristics.

