



MERLOT 2020

COLOUR

Medium deep red with a slight purple edge.

NOSE

A complex display of brambly blackberry, red currant, raspberry, lifted plum and spice characters upfront. Subtle violet, anise, vanillin oak spice and savoury dried herbs adds an extra depth of sophistication.

PALATE

Medium bodied wine with elegant, well integrated juicy, bright red berry and red currant fruits fill the palate effortlessly, complimented with a soft yet firm tannin structure. The morish juicy red berry fruit flavours persist endlessly, leaving a fresh clean satisfying finish.

WINEMAKING

The fruit was gently machine harvested and processed into red fermenters where they are tenderly pumped over three times a day during fermentation to maximize colour extraction. Gentle handling of the fruit and wine ensures varietal character and freshness is maintained.

VINTAGE NOTES

The winter period largely sets the tone for our growing period here in Margaret River and in 2019, the season started with mild winter conditions and lower than average rainfall. Dry and warm spring conditions locked in lower yields and minimal disease pressure, however these warm conditions strongly contributed to an earlier than average start to the harvest period. The consequence of the limited yield resulted in wines with great intensity and concentration of flavour, although the quantity was down, the quality of the 2020 vintage is some of the best we have seen.

TECHNICAL INFORMATION

Geographical Indication	Margaret River
Winemakers	Paul Dixon
Variety	Merlot 85.5% Cabernet Franc 10% Cabernet Sauvignon 4.5%
Harvest Date	9 th March 2020
Oak	14 months in older French Oak
pH	3.38
Titrateable Acidity	6.36 g/l
Residual Sugar	<2 g/l
Alcohol	13.5% v/v