

## merlot 2002



### Vintage Comments

Warm late winter and spring conditions resulted in budburst, flowering and fruit set earlier than average; although cool to moderate summer temperatures allayed fears of an early vintage. Cool, dry autumn conditions allowed the fruit to ripen slowly and evenly with low risks of disease resulting in an excellent vintage all round with whites a particular stand out.

### Harvest Data

Date harvested: 19-4-2004  
Baume: 13.4  
pH: 3.50  
Acid: 5.88

### Wine Making

The fruit was harvested cool during the night to allow a slow start to fermentation. As the fermentation progressed the temperature was allowed to rise and was controlled between 25 and 30 degrees. Depending on the quality of the fruit, the Merlot was allowed 14 days on skins to help extract and develop its fine, medium bodied tannins. The ferment was drained and pressed into tank for MLF. Afterwards, the wine was racked to new and used French and American oak barriques with a portion staying in tank. After 12 months, the wines were blended and bottled spending at least 6 months in the bottle prior to release.

**Winemaker** Warren Proft

**Region** King Valley 100%

**Colour** dark ruby red

**Nose** ripe dark cherries and currents overlay cedar and chocolate

**Palate** the palate has cherry fruit integrated with vanilla and cedar with a bit of spice; the structure is tight with the acid and tannin providing great length

**Food** beef, lamb, pork, duck, game meats, cheeses, stews, pizza, hearty pastas

**Cellaring** drink now or age 8 yrs+

**Alc/Vol** 14.0%