



Tasting Notes

2005 Reserve Merlot

Appearance

Bright blood plum with a cherry colour rim.

Bouquet

Complex tobacco leaf, mocha, chocolate toast, hints of spicy vanilla and glazed blackberries.

Palate

Rich silky entry – very smooth syrupy, bright fine grain tannin with hint of oak sweetness, full, rich and complex with good acid balance. A lively, well structured and crafted wine. A serious merlot where balance is the key.

Winemaking

Sourced from premium McLaren Vale vineyards with well drained sandy loam soils. Harvested when fruit flavours, grape tannins and acids reached maturity. Selected parcels harvested from specific parts of blocks.

Fermentation on skins was for 8 - 10 days with a proportion of the wine (60%) completing barrel fermentation in predominantly older barriques.

Maturation of each vineyard batch in specialised oak from a range of coopers from France, and USA.

Matured for 15 months in new and used oak barrels. Barrel by barrel selection during all stages of fermentation and barrel maturation to ensure only the best Merlot barrels were selected for the final blend.

Ageing

Drink between 2006 and 2010

Viticulture

Nick Wiltshire

Winemakers

Chris Dix & Scott Zrna

Alc. /Vol.

14.5%

Awards

- **Bronze Medal, International Wine & Spirit Competition 2007**
- **Bronze Medal, Royal Adelaide Wine Show 2006**
- **Bronze Medal, McLaren Vale Wine Show 2006**
- **Bronze Medal, Royal Hobart Wine Show 2006**
- **Bronze Medal, Royal Hobart Wine Show 2007**
- **Bronze Medal, Southern NSW (Wagga) Wine Show 2006**