

3drops



merlot 2007

tasting notes

colour strong red/garnet hues typical of this variety are your introduction to this wine

nose soft and slightly plummy in character, with a faint though persistent aroma of fine chocolate; hints of vanilla from the oak and overall a strong perfume of ripe red berries

palate a medium weighted style structured to show off the ripe berry flavours that underpin the complex but subtle palate. freshness is the essence of the wine with only the berry character showing its dominance;

winemaking a fermentation period of 10 days followed by a further 10 days of skin contact have kept the tannins as fine grained as possible. the wine matured in French oak for 8 months

cellaring potential well suited to further bottle maturation of 3-5 years

vintage conditions an advanced growing season saw a very early harvest following a particularly hot summer

technical data

alcohol / volume 14%

harvest date 29th February 2007

bottling date 28th January 2008

winemaker Robert Diletti

consultant John Wade