Alc/Vol 14.5 %

Harvest Date 24 March 2021

Bottling Date 7 February 2022

pH 3.3

Titrable Acidity 6.9 g/L

Colour Rich garnet red

Nose Opulent fruit aromas of plum, mulberry, mocha and a hint of brambly leafiness sets the

tone for this cool climate Merlot.

Palate This medium weighted wine is beautifully structured to showcase the underlying plum and

berry flavors creating a complex yet nuanced palate. Mulberry, chocolate, cola and spice are all there on the palate, supported by firm yet elegant oak tannins, resulting in naturally balanced acidity and a prolonged, lingering finish. A pleasure to drink now yet will continue

to evolve over the next seven to eight years.

Winemaking The fruit, harvested by machine, was crushed and destemmed before entering a closed

fermenter. Throughout the fermentation process, which included 2-3 daily pump-overs, the wine developed its unique profile. After pressing, a light settling phase preceded the

transfer to French oak barrels (22% new) for a nine-month maturation period.

Winemaker Rob Diletti