

Alc/Vol	13.5 %
Harvest Date	12 April 2023
Bottling Date	14 February 2024
рН	3.37
Titrable Acidity	6.4 g/L
Colour	A deep garnet-red colour.
Nose	Aromas of ripe plum, mulberry, and mocha are complemented by gentle brambly notes, capturing the essence of Merlot from the cool-climate Great Southern region.
Palate	Medium-bodied with elegant structure, the 3drops Merlot offers layered flavours of plum and dark berries. Accents of mulberry, dark chocolate, and spice unfold on the palate, seamlessly integrated with fine-grained oak tannins. The result is a wine with balanced acidity and a refined, lingering finish. While already approachable, it will reward careful cellaring for the next 7 to 8 years.
	Perfect alongside roasted meats like lamb or beef, it also pairs beautifully with bolognaise pasta, chargrilled vegetables, and aged cheeses.
Winemaking	The fruit, sourced from our estate vineyard planted in 1999, was crushed and destemmed into a closed fermenter. Fermentation involved 2 to 3 pump-overs per day to build structure and enhance flavour. Following pressing and a brief settling period, the wine was matured in French oak barrels (22% new) for 10 months.
Winemaker	Rob Diletti

For more information about 3drops please visit **www.3drops.com**