



### 2001 MERLOT

FRUIT FOR THIS WINE WAS SOURCED MAINLY FROM THE WILYABRUP AND CARBANUP REGIONS OF MARGARET RIVER. THE FRUIT SHOWED GOOD TANNIN RIPENESS AND ACID BALANCE WHICH IS CRITICAL TO THIS WINE STYLE. HARVESTED IN THE COOL OF NIGHT, THE FRUIT WAS DESTEMMED ONLY WHICH RESULTED IN A LOT OF WHOLE BERRIES IN THE FERMENT. THIS ENCOURAGED THE DEVELOPMENT OF BRIGHT PRIMARY FRUIT CHARACTERS AND MINIMISED THE EXTRACTION OF BITTER SEED PHENOLICS. FOLLOWING FERMENTATION THE WINE WAS RACKED TO A COMBINATION OF NEW AND 1 YEAR-OLD FRENCH OAK AND MATURED FOR APPROXIMATELY 14 MONTHS. ONCE BLENDED, THE WINE MATURED IN THE BOTTLE. NO FINING WAS REQUIRED DUE TO IDEAL FRUIT RIPENESS, OAK SELECTION AND FERMENTATION MANAGEMENT.

**Appearance:** Deep red with dark purple hues.

**Nose:** The nose is rich and ripe with coffee bean and milk chocolate aromas enhanced by dark berry fruits. A touch of earthiness adds further complexity.

**Palate:** Eighteen months maturation in a combination of both French and American oak has augmented an impressive powdery fine-grained tannin structure, which supports a soft and fleshy palate laden with blackberry and cherry fruit flavours. Tight and dense in its youth, careful cellaring should see the wine, develop and soften over the medium term.

**Alcohol content:** 14.0% ALC/VOL

**Oak Treatment:** 14 months in a combination of new and 1 year-old French barriques

**Cellaring:** Up to seven years from vintage.

**Food match - everyday:** Barbecued rack of lamb.

**Food match – special occasion:** Beef Wellington in brioche with white asparagus and red wine jus.

