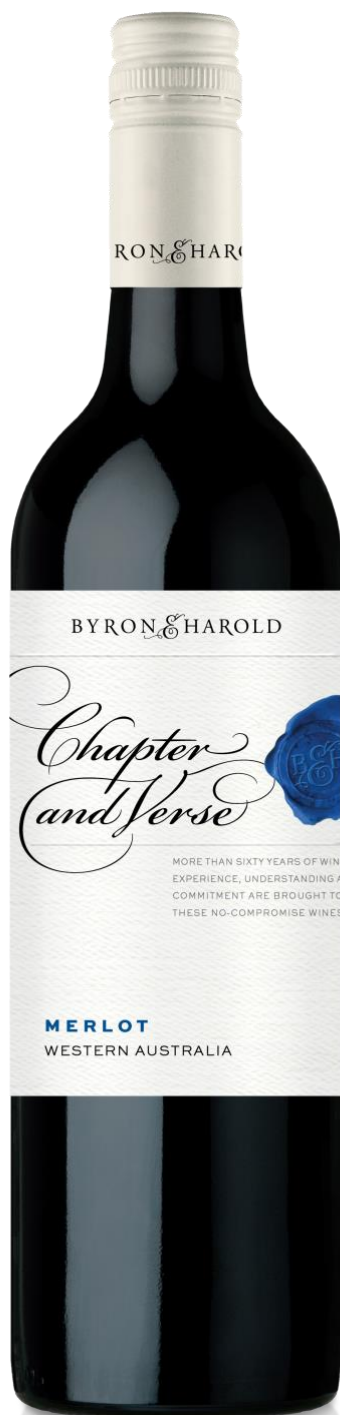




Chapter and Verse



MERLOT

WESTERN AUSTRALIA

COLOUR

Deep crimson with a red hue.

NOSE

Lifted aromas of complex dark berries with underlying savoury earthy notes.

PALATE

Full firm mouth feel of dark berry, plum and subtle savoury spice, well integrated fine powdery tannins, supported by complex oak with great length and a lingering finish

WINEMAKING

The fruit was machine harvested then destemmed and crushed into static fermenters where it was cold soaked for 6-8 days. Post cold soak the juice was allowed to naturally warm up and then inoculated with yeast. Once fermentation was established the tanks were pumped over with aeration twice a day. Temperature was held between 24-26°C for a slow extraction of tannins and increased development of fermentation complexity. The wine was then pressed and transferred to barrel for malo-lactic fermentation allowing a soft integration of the grape and oak tannins. After barrel maturation the wine was fined with egg whites then bottled.

FOOD PAIRING

Strong flavoured red meat dishes

VINTAGE NOTES

The 2014 Vintage had dryer than average conditions with mild days and cool nights, this resulted in a perfect slow ripening pattern for both red and white grape varieties with fantastic natural acid retention, concentrated colour, intense flavours and aromas while achieving perfect tannin ripeness.

QUICK NOTES

VINTAGE

2014

GRAPE VARIETY

100% Merlot

GROWING AREA

Western Australia

ALC %/VOL

14.5 % v/v

TITRATABLE

ACIDITY

6.73 g/l

PH

3.45

CELLAR

POTENTIAL

5-7 years

OAK

French oak

MATURATION

15 months

'I like on the table, when we're speaking, the light of a bottle of intelligent wine.'
PABLO NERUDA