



CROWN OF FLOWERS



Merlot

Western Australia



COLOUR

Deep crimson with a red hue.

NOSE

The wine displays lifted aromas of complex dark berries with underlying savoury and 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

For the 2014 vintage this 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 malolactic fermentation allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after adequate barrel maturation.

FOOD PAIRING

Lamb ragu parpadelle pasta.

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

WINEMAKERS

Luke Eckersley

GRAPE VARIETY

Merlot

GROWING AREA

Western Australia

ALC %/VOL

14.0 % v/v

TITRATABLE ACIDITY

6.73 g/l

PH

3.45

CELLAR POTENTIAL

5 - 7 years

OAK

French Oak

'The clearest way into the universe is through a forest wilderness.'

John Muir