



2005 Merlot

Technical details:

Varietal:	100% Merlot
Alcohol:	14.5%
Total acidity:	5.6 g/l
pH:	3.72
Residual sugar:	2.5 g/l

Tasting notes:

The grapes for this wine are from one big single vineyard that was planted in 1999. We really put in a lot of effort to manipulate the canopies of this block to give us good structure, colour and ripeness. We are not looking for green vegetal characteristics and we like to expose the berries to balanced sunlight. Like all our vineyards we do not use any irrigation and we rely completely on our deep rich clay soils to protect the plant against any unbearable stress. Harvesting date is usually around the first 2 weeks of March and we try to get about 45-50 hl/ha. We have a few tricks to beef up the Merlot, but in general we rely on very good sorting before crushing (vibrating table) and long extended maceration. We use only French oak from 2 respected cooperages in Bordeaux and the wine will stay 13–14 months in oak. In some years a small percentage of Malbec and Cabernet Franc will be blended back to add spice to this wine. This wine has a lovely deep concentrated colour. The bouquet shows the true characteristic of the grape with hints of dark bitter chocolate, black berries and hints of good classy toasty oak. A full bodied wine, with great structure and concentration of flavour, that are well balanced with moderate acidity. A wine that will develop over the next 5–7 years into an enjoyable well structured jewel.