



## 2011 Merlot

### Technical details:

Varietal:	100 % Merlot
Alcohol:	14.5%
Total acidity:	5.8 g/l
pH:	3.57
Residual sugar:	1.8 g/l

### Tasting notes:

We always believed that Laibach has some of the best “terroirs” for growing Merlot. This grape varietal is probably the most difficult to work with, not only in the cellar, but also in the vineyards. Lots of attention to detail is needed to make world class wines. With Merlot this is so true. We put lots of effort into getting the right amount of growth, yield and a good balanced canopy. Our organic philosophy and no irrigation is also a key component in producing consistently world class wines. The 2011 vintage was a very small vintage for us, but with very good quality and a great ageing potential. The grapes are all handpicked and come to the cellar early as possible. If the day temperatures are becoming too high in March we have the possibility to cool the grapes overnight. A very strict sorting regime is in place with modern vibrating tables a key part. We only do 2 tons per hour, everything by hand to make sure that we remove all unwanted green stems and other unwanted material. After crushing, the grapes are gently moved to the fermentation vessel. A pre cold soak is used in some years and for certain blocks. A selected yeast strain is added, but in the last few vintages natural fermentation was done in some batches. Maceration on the skins can be from 5 – 40 days, vintage, age of vines and style permitted. After gentle pressing, malolactic fermentation is done in stainless before the wine is aged in 100% small oak barrels for 12 months. The wine is bottled with a sterile filtration. Deep, dark colour. Great nose with hints of dark chocolate, blackberries and some spice. Good complexity on the palate with oodles of fruit which is very well supported by the typical Laibach chunky tannins. A full bodied wine with enough structure and dimensions to last 5 – 10 years after harvest. Enjoy.