

DUSKY SOUNDS

MERLOT

2012

Dusky Sound is a unique and magical place, teeming with bird life, its geography, steep sided mountains and deep water give Dusky Sound a mystical quality quite unlike anywhere else in the world. When Captain Cook explored the region he was so taken with the wealth of bird life that he made clearings in the bush and an observatory so he could marvel at these remarkable creatures more closely. The names he gave to parts of the fiord give rise to his love affair with the birds - Shag River, Parrot Isles and Woodhaven Coves to name just a few.

TASTING NOTE

- COLOUR:** Ruby red.
- NOSE & PALATE** Plum and cherries, mocha spice and a touch of mint.
- COMMENTS:** The red fruit flavours continue on the palate. Medium bodied with well structured tannins.
- VINEYARD REGION:** Sourced from selected vineyards in South Australia on a mix of well drained clay loam, limestone, stony and gravel soils.
- VINTAGE CONDITIONS:** A near textbook 2012 growing season in South East Australia coupled with slightly lower than average yields has meant a vintage with clean, fully ripe fruit of excellent quality than expresses the warm, rich characters you expect from quality Merlot.
- WINEMAKING:** Once harvested, the fruit was brought into the winery where it was destemmed into fermenters. During fermentation the wine which it was pumped over/plunged regularly to help extract colour, fruit flavour and tannin. The wine then went through a full MLF before being fined using natural methods prior to bottling. Only lightly oaked.
- ANALYSIS:** Alc Vol: 14.0% Residual Sugar: 3.3 g/L
Acidity (TA): 6.4 pH: 3.59
- SERVE:** Serve at room temperature alongside Lamb and beef dishes. Drink now—2015

