



ELGIN VINTNERS

ELGIN VINTNERS MERLOT

Wine of Origin Elgin

The 2016 Elgin Vintners Merlot is our twelfth vintage. It has long been the belief of the Elgin Vintners team that Merlot is well suited to the Elgin Valley. Experience has taught us that Merlot does not like moisture stress during the summer ripening period. Elgin is blessed (and sometimes cursed) with small amounts of rainfall throughout the hot summer months of December through to March. This allows the Merlot vineyards to slowly and steadily ripen their grapes without any stress.

VITICULTURE

The Merlot grapes (Clone Mo 343 and 348) were sourced from a BWI Champion farm Elgin Orchards, situated in the Elgin Biosphere. Extensive leaf plucking early in the season is seen as a paramount to avoid "green" tannins sometimes associated with this variety.

WINEMAKING

The Merlot grapes were vinified in the traditional manner. The grapes received a cold soak of 5 days at 8° C. The WE372 yeast strain was selected to facilitate fermentation. There was no extended maceration after fermentation. Malolactic fermentation was completed in tank. The wine was then transferred to 225 lit French oak barriques where it matured for 18 months. The new wood component was 37%.

TASTING NOTES

Deep ruby velvet in colour with an opulent nose combining red plums, cassis, walnuts and bramble boosted by a distinctive waft of violets. The fruit follows through onto the palate offering a red plum profile with an understated savoury and herby element on the back palate. A finely tuned acid and wood tannin balance, together with a purity of fruit, distinguish this seamless wine as a great ambassador for Merlot from the cool climate Elgin region.

FOOD SUGGESTIONS

Juicy, cooler-climate Merlot pairs well with roasted vegetables. You can even pair harder-to-match veggies such as tomatoes with Merlot. In summer, serve it slightly chilled with a deliciously fresh Gazpacho and in winter, Boeuf Bourguignon will warm the cockles of the heart when enjoyed with this Merlot.



ANALYSIS

Alcohol	14,43% (14,0% on label)
Total acid	6,1 g/l
Residual sugar	2,4 g/l
pH	3,49 g/l

QUANTITY

6 727 liters
1 470 cases (6 x 750ml) produced.