

miles from nowhere

margaret river

LIMITED LOT

2009 Merlot



tasting notes

Appellation: Margaret River

Varietals: 100% MERLOT:

Alc/Vol.: 13.6%

Closure: Screwcap

Winemaking notes: A block of low yielding Merlot was harvested mid morning to make this straight varietal Merlot. The wine was promptly crushed to small static fermenters for ferment. A portion of whole berries were included to add further complexity to the wine. The ferment was allowed to warm to a maximum of 28°C and was completed in eight days. After a short period of extended maceration (when the wine spontaneously completed malo-lactic fermentation) the wine was pressed to a combination of oak barrels for maturation, with regular racking at three month intervals. After 14 months of maturation time the wine was given a light fining prior to filtration and bottling.

Cellaring: Drink now or cellar for 4 to 6 years.

Appearance: Deep plum red.

Nose: Rich Satsuma plums, cherries, spice, cinnamon, coconut and chocolate mocha aromas.

Palate: Black cherry and fruits of the forest flavours. A softly textured wine with fine grained tannins. Well balanced and persistent.

Food: Char-grilled venison tenderloin with a rich berry sauce and polenta.

For more
information and
for all ordering,
please contact
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Miles from nowhere -Winemakers
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