

## TASTING NOTE

### Salena Estate Merlot



#### *About This Wine*

The style of this wine was dictated by the outstanding fruit quality. Fermentation was conducted in temperature-controlled vessels using yeast strains selected to highlight the varietal character of the Merlot grapes. Separate parcels of wine were run off to a mixture of American and French oak for maturation after completion of fermentation, allowing enough time for the flavours of the oak and the wine to integrate and complex. The main challenge was to keep the vinous flavours being dominant by keeping the oak characters well in the background.

#### *Vineyard Region*

100% Riverland, South Australia

#### *Grape Varieties*

100% Merlot

#### *Vintage Conditions*

A rain free harvest period in 2009 resulted in above average quality and in particular an especially high concentration of flavour. The fruit was picked at optimum flavour ripeness of between 12-13.5°Be. The grapes were machine harvested in the cool of night to maintain their delicate fruit flavours and aromas. Parcels were individually selected in the vineyard for their clear expression of distinctive fruit characteristics and varietal characters.

### WINEMAKER'S COMMENTS

#### *Colour*

This wine is rich and deep red in colour with subtle purple hues.

#### *Nose*

The nose presents of ripe plums, dark cherries and fruit cake are enhanced by the use French and American oak that impart vanillin sweetness and savoury complexity to the nose.

#### *Palate*

On the palate silky tannins and generous ripe fruit, the flavours range from plums and rich forest berries to the secondary complexity of anise and cedar with a gentle, sweet oak lift.

#### *Laboratory Analysis*

Alc/Vol : 14.0%

pH : 3.55

Total Acid : 6.32 g/L

Residual Sugar : 6.8 g/L