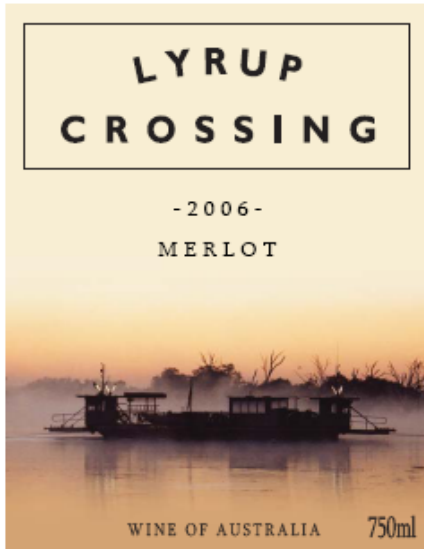


TASTING NOTE

Lyrup Crossing Merlot 2006



About This Wine

Varietal expression in this wine was purposefully skewed towards primary fruit rather than leafiness. The grapes were crushed and chilled and allowed several days of cold maceration in order to add complexity and accentuate the fruitiness of the wine. Fermentation was conducted in temperature-controlled vessels using yeast strains selected to highlight the varietal character of the Merlot grapes. Upon completion of fermentation, separate parcels of wine were run off to a mixture of American and French oak for maturation. Small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

Vineyard Region

Riverland, South Australia

Grape Varieties

100% Merlot

Vintage Conditions

2006 was an exceptionally dry and consistently warm vintage without excessive heat or rain. Yields were significantly down in the Merlot vineyards and courage was rewarded with flavour and tannin ripeness arriving at 13.5-14.5Baume for the Merlot.

WINEMAKER'S COMMENTS

Colour

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

Nose

Aromas of ripe plums, dark cherries and fruit cake are enhanced with the use French and American oak that impart vanillin sweetness and savoury complexity

Palate

On the palate, the flavours range from the plums and rich forest berries to the secondary complexity of anise, cedar and a gentle, sweet oak lift. Ready to be enjoyed now; it is a versatile wine that pairs well with a range of meats from lamb to pork.

Laboratory Analysis

Alc/Vol : 13.5% pH : 3.50 Total Acid : 6.55 g/L Residual Sugar : 0.5 g/L