

Gurra Creek Merlot

Vintage

The winemaking aim was to let the quality of the fruit speak for itself. Picking between 13.5 – 14.5Baume ensured ripe flavoursome fruit and machine harvesting at night and early morning has ensured the freshness of the grapes arriving at the winery.

Varietal expression in this wine was purposefully skewed towards primary fruit rather than leafiness.

Vinification

The already cool grapes were crushed and further chilled to allow 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, allowing enough time for the flavours of the oak and the wine to integrate and complex. Keeping the oak characters well in the background, with the vinous flavours being dominant was the main challenge. Small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

Description

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. 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 which pairs well with a range of meats from lamb to pork.



Technical

Alcohol by volume;	13.58%
pH;	3.60
Total Acid;	6.55g/L
Residual Sugar;	6.6g/L
Varieties;	100% Merlot
GI;	Riverland South Australia