

## Lyrup Crossing 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. All the time, the aim being to keep the oak characters well in the background, with the vinous flavours being dominant. Small batches of wine underwent micro-oxidation to further stabilise colour and improve the suppleness of the tannins.

### Description

The balance of silky tannins, ripe fruit flavours and distinct varietal character do justice to this noble grape. Aromas of plums, cherries and fruit cake dominate.

On the palate, the flavours range from the plums and raspberries to the secondary complexity leafy Merlot characters.

This Merlot is a great food wine ready to be enjoyed now, it is a versatile wine which pairs well with a range of meats from veal and lamb to poultry and pork.



#### Technical

Alcohol by volume;	13.7%
pH;	3.60
Total Acid;	6.50g/L
Residual Sugar;	6.7g/L
Varieties;	100% Shiraz
GI;	100% Riverland South Australia