

Salena Estate Merlot

Vintage

This year was a dry consistently warm vintage without excessive heat and little rain. Yields were average or marginally down depending on the vineyard site. Patience and courage were rewarded with flavour and tannin ripeness arriving at 13.5-14Baume for the Merlot.

Vinification

The winemaking aim was to let the quality of the fruit speak for itself. To this end, after crushing, the fruit was fermented on skins in temperature-controlled vessels to allow for an even and steady rate of fermentation, this resulted in an excellent depth of fruit flavour and colour extraction.

The winemaking process was completed with the assessment and grading of all the separate components before oak maturation and assemblage of the final blend.

Description

The exceptional balance of silky tannins, generous ripe fruit flavours and distinct varietal character do justice to this noble grape. Aromas of ripe plums, dark cherries and fruit cake are enhanced with the use of 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. Subtle, velvety tannins belie a full structure and superb balance.

This Merlot is a great food wine ready to be enjoyed now, but will improve with 2-3 years bottle age. This versatile wine pairs well with a range of meats from veal and lamb to poultry and pork.



Technical

Alcohol by volume;	13.5%
pH;	3.56
Total Acid;	6.55 g/L
Residual Sugar;	0.5 g/L
Varieties;	100% Merlot
GI;	100% Riverland South Australia