



silverleaf



2016 MERLOT

CULTIVATED.

As with all good Merlots of the world this is elegant, sophisticated and refined. This style of wine is a result of the climate and conditions (terroir) of the region that the vines are grown in. Margaret River has a temperate maritime climate with warm days and cool nights. The fruit is grown using strict organic principles, in other words we don't use toxic chemicals in our vineyard, we believe our wines taste better this way. The Merlot is machine harvested in the cool of the night using the selective harvester.

CRAFTED.

The fruit is crushed and the resulting must is pumped into a tank. The juice is left in contact with the skins to allow colour, tannin and flavour extraction. During this period a cultured yeast has been added to the must and fermentation will occur. The wine is racked off and then oak staves are suspended into the tanks to add important flavour to the wine. We only filter our red wines, no fining agents are used and only small levels of sulphur are added prior to bottling.

CHERISHED.

COLOUR A vibrant deep ruby red

AROMA This wine jumps out of the glass the aromatics are seductive and prominent. With red fruits leading the way, redcurrants, mulberries, bay leaf, earthy spice and mocha.

FLAVOUR This wine is soft, juicy and medium bodied. Its richness is immediately apparent with the red fruits tantalising your taste buds. This complimented with subtle exotic spice and well integrated oak offering sweet vanilla bean. This is sure to impress any wine lover, particularly considering its price point.

ANALYSIS | Alc 14.4% | pH 3.55 | TA 5.48 | RS 0.44g/l