



## LONG ROW

### 2008 MERLOT



**REGION:**

South Australia

**VITICULTURE & WINEMAKING:**

The premium Merlot grapes used in this wine have been sourced from several premium growers in South Australia. The selection of a variety of vineyards and regions results in a more complex wine of greater depth and interest, as the different regions contribute components of synergistic character.

An early vintage, with good ripening conditions in January and February, followed by some extreme heat in March. Disease pressures were low, but ripening was quite fast putting emphasis back on the winemakers to manage grape harvest timing carefully.

Harvested in the cool of night, each parcel was fermented separately and in a manner to produce the best result for its inherent characteristics.

Following fermentation the wine was pressed off skins and allowed to go through the second malolactic fermentation. Select parcels were matured in small barrels prior to final blending and bottling.

**WINEMAKERS' NOTES:**

Deep red with purple hues, the complex nose has enticing varietal aromas of cherry and blackcurrant with herbal undertones. The medium to full palate is well balanced with red and dark berry fruits, good length and a soft, rounded finish.

Enjoy whilst young and fresh. This wine is the ideal partner for perfectly roasted pork or steak grilled to your liking.

**TECHNICAL:**

Variety:	Merlot
Alcohol:	14.5%
Total Acidity:	6.5gms/L
Residual Sugar:	2.4gms/L