



2008 Merlot

TASTING NOTES

Appearance: Clear, bright, deep red / purple with a crimson hue.

Nose: Fresh red berries and chocolate hints with a subtle savoury component.

Palate: Elegant, medium bodied wine displaying red berry, chocolate and plum flavours with hints of snow pea. Subtle oak treatment and soft tannins allow this wine to be enjoyed now or over the next three to four years.

TECHNICAL DATA

Amount: 7.83 tonnes

Cropping Level: 3.38 tonne/acre

Harvest Dates: 31st of March 2008

Alcohol / Volume: 14%

Oak Treatment: 20 months maturation in French Oak (30% new)

PRODUCTION HISTORY

2002: 461 cases / 2003: 487 cases / 2004: 771 cases / 2005: 400 cases
2006: 180 cases / 2007: 380 cases / 2008: 460 cases

2008 MERLOT VINTAGE NOTES

The total yield for the Merlot in 2008 was within 4% of its long-term average at Rosily Vineyard. The sugar levels were very close to their long-term averages. At 1.64g / berry, the average berry size was slightly smaller than usual.

In order to improve the structure of the largely clay based soils, gypsum was spread throughout the Merlot block at a rate of 3 tonnes to the hectare for the third consecutive year.

The Merlot was leaf plucked by machine once (more heavily in the spur rows than the cane) and hedged twice. For most of the growing season the berries were fairly shaded in the canopy, although the amount of sun exposure increased closer to veraison.

About 5 bunches per vine were removed at early veraison in an attempt to maintain cropping levels at around 3 tonnes to the acre.

This year there were no silvereyes found in the Merlot block, so the vines were left un-netted and no bird damage was recorded. Garden weevil pressure had previously been noticeable in the northern portion of the Merlot block, and as such this area was selected to be the trial area for the application of tontine fibre bands. These bands provide a physical barrier to the weevils and as such weevil damage to the bunches and berries was lower than usual.

