



SHOTTESBROOKE MERLOT

Vintage 2009 **Variety** 100% Merlot **Region** 100% McLaren Vale

Shottesbrooke is a small exclusive family vineyard and winery set in the eastern pocket of the beautiful and tranquil McLaren Vale, just 45 minutes from Adelaide. Magnificent views over the gum-studded vineyards, up to the rolling Willunga Hill, can be viewed from the award winning cellar door opened in April 1995.

In the early 1980's we planted Merlot in the Shottesbrooke Vineyards initially to provide a blending option for Cabernet Sauvignon. We were quick to realise that with the generous climate and ideal soils of McLaren Vale that Merlot had the depth of character and varietal definition to stand alone as a 100% varietal. Shottesbrooke Merlot is now a benchmark for this variety.

Viticulture

The Shottesbrooke Merlot vineyards were planted on deep sandy loam soils of moderate fertility. A low winter rainfall was followed by a dry spring, the dry season of 2008/09 meant that irrigation could be applied with precision to achieve balanced canopies and disease pressure was low. The extreme heat event in late February coincided with a stage of berry development where berries were slowly expanding; this combined with vigilant watering meant the heat wave had virtually no impact.

Winemaking

The estate grown Merlot grapes were harvested in late March 2009 at approximately 13.9 Baume when fruit flavors were fully developed. After de-stemming and crushing the wine was fermented in static fermenters with pump over cap management. The temperature was maintained between 20 and 25C. At dryness the wine was gently pressed to tank, settled and allowed to complete malolactic fermentation. The was then transferred to a combination of two and three year old French and American oak hogsheads prior to bottling.

Tasting Notes

Colour

Cherry red with a fresh vibrancy mellowing to deep red

Nose

Black cherries and mulberries complexed with some oak and spice

Palate

Medium bodied with excellent varietal expression, velvety mouthfeel with fine oak and grape tannin.

Food Match An excellent match with traditional roast free-range chicken or mushroom risotto.

Cellaring 6 to 8 years

Technical Details

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|------------------|-----------|-----------------------|---------|
| Specific Gravity | 0.9957 | Sulphur Dioxide FREE | 42 mg/L |
| Alcohol | 13.9% v/v | Sulphur Dioxide TOTAL | 75 mg/L |
| Volatile Acidity | 0.51 g/L | Residual Sugar | 3.9 g/L |
| Titrateable Acid | 6.47 g/L | pH | 3.45 |

Bottling Date February 1st 2010

 PRODUCED BY
SHOTTESBROOKE VINEYARDS PTY LTD
BAGSHAW'S RD, McLAREN FLAT
SOUTH AUSTRALIA 5171
www.shottesbrooke.com.au

