



SHOTTESBROOKE MERLOT

Vintage 2010 **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

An above average winter rainfall brought relief from the dry conditions of the previous three winters, before a dry, mild spring and summer produced a growing season with low disease pressures. The harvest period was ideal, with mild days and cool nights, resulting in a text book vintage.

Winemaking

The estate grown Merlot grapes were harvested in mid March 2010 at approximately 14.2 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 to dark red with a fresh vibrancy

Nose

Black cherries and mulberries complexed with some oak and spice whilst showing regional varietal characteristics.

Palate

Medium to full 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

Specific Gravity	0.9940	FREE Sulphur Dioxide	36 mg/L
Alcohol	14.6% v/v	TOTAL Sulphur Dioxide	75 mg/L
Volatile Acidity	0.58 g/L	Residual Sugar	3.8 g/L
Titrateable Acid	6.59 g/L	pH	3.37

Bottling Date November 2 2011

 PRODUCED BY
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