



## SHOTTESBROOKE MERLOT

**Vintage** 2008 **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. Vintage 2008 produced a record heat wave at harvest. Good canopy management, judicious use of irrigation and the vines own deep rooted system allowed these plants to escape the hot spell without serious dehydration.

### Winemaking

The estate grown Merlot grapes were harvested in late March 2008 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 wine was then transferred to a combination of two and three year old French and American oak hogsheads for 12 months 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

**Bottling Date** 2<sup>nd</sup> September 2009

### Technical Details

Specific Gravity	.9944	Sulphur Dioxide FREE	35 mg/L
Alcohol	14.5v/v	Sulphur Dioxide TOTAL	107 mg/L
Volatile Acidity	0.64g/L	Residual Sugar	3.9 g/L
Titrateable Acid	6.79g/L	pH	3.35



**SHOTTESBROOKE**  
PRODUCED BY  
SHOTTESBROOKE VINEYARDS PTY LTD  
BAGSHAW RD, MCLAREN FLAT  
SOUTH AUSTRALIA 5171  
[www.shottesbrooke.com.au](http://www.shottesbrooke.com.au)