

Elgin Vintners Merlot 2005

The Elgin Vintners Merlot 2005 is a vibrant red colour in the glass. On the nose, it displays an intriguing aroma of luscious raspberries and cherries interlaced with cinnamon, banana custard, violets and nutmeg. The elegant fruit follows through onto the palate where it combines well with the tannins imparted from French oak barrels to give a soft, silky finish.

variety : Merlot | 100% Merlot

winery : Elgin Vintners

winemaker : Ross Gower

wine of origin : Elgin

analysis : alc : 14.02 % vol rs : 3.5 g/l pH : 3.43 ta : 6.3 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

2008 International Wine & Spirit Competition - Bronze

2007 International Wine challenge - Commended

2007 Decanter World Wine Awards - Commended

ageing : Whilst this wine drinks exceptionally well now, it will benefit from a further few years in the bottle.

in the vineyard : Six grape growers within the Elgin ward have joined forces to establish Elgin Vintners. The members are fortunate in that they are able to access outstanding quality grapes from within their ranks - each contributing something unique to the final product.

The Merlot from Drumearn is Clone Mo 343A grafted onto Paulsen rootstock. The Beaulieu Merlot is also Clone Mo 343A but grafted onto Richter 110. The Smart-Dyson trellising system has been used for both these vineyards in order to curb excess vine vigour induced by the high potential Tukulu soil type.

about the harvest: The grapes were harvested from two different vineyard sites, both established in 2002.

in the cellar : The grapes were vinified by Ross Gower in his Elgin cellar; the barrels were nurtured by Justin Hoy in the Elgin Vintners' Barrel Maturation cellar.

