

## Shannon Mount Bullet Merlot 2009

The wine has a fragrance of ripe red fruits such as plums and dark cherries, with earthy complexity and yet still expressing minerality. Maintaining a good acidity lends to outstanding freshness with a well integrated ripe and seductive tannin structure. Incorporating a minimal winemaking intervention approach, such as natural ferment and only two punch downs daily, retains silkiness and elegance.

**variety :** Merlot | 100% Merlot

**winery :** Shannon Vineyards & Wines

**winemaker :** \_

**wine of origin :** Elgin

**analysis :** alc : 14 % vol rs : 2.3 g/l pH : 3.44 ta : 6.5 g/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Cork

**in the vineyard :** The grapes are picked from a small 3 hectare vineyard. The vineyard is divided up into 5 different parcels each with its own respective clone. The soil, trellising and canopy management is constant through out the vineyard so it is the actual clonal characteristics that determine the different dates of harvest. Over the years we have learnt that there is as much as 11 - 14 days difference between picking the first clone to picking the last clone. The bunches are chilled to 3°C before being sorted on a conveyor and destemmed.

Clones planted : MO 03, 12, 192 and MO 343 and 348

Rootstock : Richter 110

Soil types : Mostly Table Mountain Sandstone

Aspect of vineyards : East facing slopes.

Ha planted : 3 ha

Planting distance : 2.2m x 1.2m

Vines per hectare : 3787 vines

Trellis system : Vertical shoot positioning.

Irrigation : Micro irrigation.

**in the cellar :** Berries are then hand sorted, before cold maceration ensues for 3 to 6 days at 8°C. We try to naturally ferment 100% of the different parcels of grapes making up the Mount Bullet. Fermentation temperatures vary between 26 - 30°C. After pressing, the wine is racked and left to complete its malolactic fermentation and maturation in oak barriques.

100% matured in barriques (225L) for approximately 20 months using a blend of 3 Bordeaux cooperages. The oak used is of a tighter grain and medium toasted. New oak - 40%, 2nd fill - 30%, 3rd fill - 20% and 4th fill 10%.

