

Hillcrest Quarry 2010

Rich dark red colour. Abundant red berry fruit on the nose with hints of mulberry aroma. Elegant, well balanced with a touch (6%) of Petit Verdot to add body & structure. Abundant fruit, velvety soft tannins & memorable persistence.

variety : Merlot | 94% Merlot, 6% Petit Verdot

winery : Hillcrest Estate

winemaker : .

wine of origin :

analysis : alc : 13.3 % vol rs : 2.0 g/l pH : 3.65 ta : 7.0 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

ageing : Drinking well now but will mellow sublimely over the next 5 years

in the vineyard :

SOIL TYPE: Well drained Hutton, Glenrosa & Oakleaf

VINEYARD: North West facing between. Specifically selected rows within blocks varying from 0.3 ha to 2.0 hectares in extent.

TRELLIS: Vertical shoot positioning (VSP) with 2 movable wires.

IRRIGATION: Used during berry development

CLONES: M0112 on Richter 110 rootstock

about the harvest: HARVESTED: 8th, 10th and 20th March

in the cellar : Two nights cold soaking with repeated pump overs to extract maximum colour. Fermentation started at 18°C using a commercial yeast for 5 days. Secondary fermentation using selected bacteria was completed before the wine was racked into 225L French oak barrels. 18 months maturity in 80% new French Barrels.

