

The FMC Italian Job White Merlot 2013

Delightful light onion skin colour. It's a wine difficult to describe - delicate rose petal and strawberry whiffs, a little smokey. The taste is flinty, buttery, almost salty, with a crisp finish, fabulously unique.

Needs quite rich food, sublime with smoked salmon risotto, juicy crab cakes, sweet scallops and beetroot carpaccio.

variety : Merlot | 100% Merlot

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 12.09 % vol rs : 1.9 g/l pH : 3.12 ta : 7.0 g/l so2 : 52 mg/l

type : 0 wooded

pack : Bottle **size :** 750ml **closure :** Cork

ageing : I'm not really sure but presumably about 10 years.

From: Family Collection wines are our reserve bottlings, unique small lots bottled for family, friends and loyal customers.

Why on Earth?

My friends Peter and Jenny introduced me to white Merlot (Merlot bianco) made in the Italian (southern) part of Switzerland at a dinner in Zürich many years ago. This is my interpretation of those Chardonnay-style wines. The first vintage, 2008, being slightly pink, was refused official White Merlot status and so it became The Italian Job.

in the vineyard :

about the harvest: Hand harvested.

in the cellar : Merlot hand harvested and whole bunch pressed very lightly with minimal press tumbling. The settled juice was fermented in 7 x 225l new (57%) and 2nd fill French oak barrels. Partial malo-lactic fermentation, lees stirred monthly. Eleven months in barrel, bottled on 14 February 2014. Only 1924 bottles made.

