

Mont Destin Fourteen Eighty Two 2002

This is our flagship red wine, a complex blend of 3 noble grape varieties. The proportion of the blend may vary depending on the vintage. Blackforest gateaux with rich red cherries and black berries. Peppery spice and tight ripe tannins. Elegant and well-balanced.

variety : Merlot | 81% Merlot, 14% Cabernet Sauvignon, 5% Shiraz

winery : Mont Destin

winemaker : Samantha Burgin

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 2.0 g/l pH : 3.37 ta : 6.3 g/l

type : Red **wooded**

pack : Bottle

about the harvest: The grapes were handpicked at 25-26° Balling and transported to the cellar in small bins.

in the cellar : After destemming and crushing the mash was inoculated with a French yeast and fermentation was slow over 3 weeks. After fermenting dry at 20-22°C the wine was left on the skins for 1 month. The must was pressed and the pressed juice was added to the free run juice. After settling for a day the wine was transferred to barrels. Malolactic fermentation occurred naturally. The wine matured for 18 months in second and third fill barrels, mainly French oak with some American.