

## Culraithin Merlot 2001

Cassis liqueur and candied blackberries can be found in the aromatics of the 2001 Merlot. Broad ample, and sumptuous, it is a hedonists dream. Its sexy, decadent layers of sweet red cherries, blackberries, mocha and spices slather the tasters palate. A concentrated, edge-free wine, it possesses a long fruit-filled finish that revealed a trace of warmth from alcohol. The Wine Advocate

**variety :** Merlot | 100% Merlot

**winery :** Coleraine Wines

**winemaker :** Clive Kerr

**wine of origin :** Coastal

**analysis :** alc : 14.5 % vol rs : 3.3 g/l pH : 3.86 ta : 5.4 g/l va : 0.71 g/l

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

91 Points - The Wine Advocate USA

Wine Magazine What's New 4 Stars

**in the vineyard :** Soil Type: Decomposed granite

Age of vines: 19 years

Trellising: Bush vines. Swiss cottage clone /R99 planted @ 290 meters above sea level

Yield: 4.5 tons per hectare

Irrigation: Dry land, no irrigation

**about the harvest:** Handpicked and selected grapes from own vineyards on 01 March 2001 at 25Â° Balling.

**in the cellar :** Fermentation temperature: 25Â° - 30Â° Balling

Vinified on the farm in the cellar. 32hl/h. Cold soak for 2 days. Inoculation with nt50. Open fermentors used with spray downs 4 â€” 5 times per day. Fermentation 5 days, pressed at 2Â°b. Malolactic fermentation in tank. After primary fermentation the wine was pressed. All free run juice was kept separately before pressing commenced.all the press juice was kept apart and fermented dry at which point the press juice only was fined with 10grams per hl gelatine. The press juice constitutes about 10% of the wine. After maturation and at bottling the wine went through the normal "coarse filtration" af30 + af70 sheets which is standard procedure when bottling wine.

Wood ageing: Moved to 3rd fill barrels until June 2002 then to new wood for 10 months.

Bottled on 11/06/2003

Total production: 100 cases 12 X 750ML

