



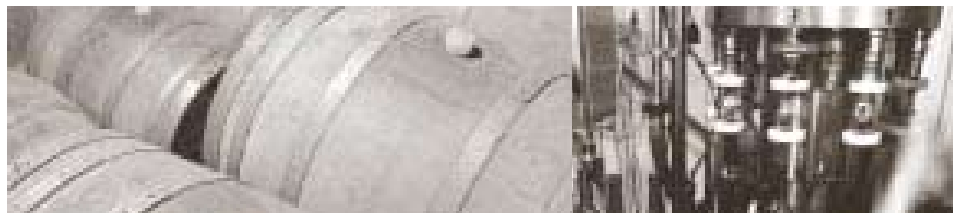
- Colour:** Brilliant pink, excellent clarity.
- Aroma:** The nose is floral with notes of musk and violet.
- Palate:** This wine has good palate weight and fills the mouth with berry fruits and ripe strawberries. The mid palate is quite creamy in texture and the crisp finish lasts in the mouth.
- Cellaring:** Enjoy while young, fresh and vibrant.

## Vintage Descriptions

The 2007 vintage was hot and dry, outstanding fruit was seen from throughout the region. Due to favourable weather conditions throughout the growing season, disease was controlled.

## Winemaking Information

After closely monitoring ripening, the fruit was harvested at ideal flavour and sugar ripeness. Post crushing, the must was immediately chilled and soaked on skins for 18 hours. This allowed for gentle colour and flavour extraction without excessive tannin and phenolic pick up. The fruit was then pressed with the free-run juice going to tank for cold settling. The pressings were transferred directly from the press to old barrels for wild barrel fermentation. Post fermentation the two portions were combined, the wine was given a light fining and was filtered and stabilised prior to bottling.



<b>Fruit Source:</b>	Great Southern 72 % Blackwood Valley 18% Margaret River 10%		
<b>Blend:</b>	Merlot 77% Pinot Noir 23%		
<b>Fruit Maturity:</b>	12.5 Be'		
<b>Wine Specifications:</b>	pH: 3.06	TSO2:	89mgL-1
	T.A.: 6.8gL-1	Alcohol:	13.6% v/v
	FSO2: 20mgL-1	Residual Sugar:	2.5 gL-1

