



SUNNYCLIFF

ESTATE

MERLOT

2017



GRAPE VARIETY:

Merlot

HARVEST DATE:

Mid-late February 2017

WINE SPECIFICATIONS:

Alc/Vol: 13.5% pH: 3.46
Acidity: 5.9g/l RS: 2.5g/L

VINIFICATION:

Fermented in sweeping arm Potter fermenters with pump overs designed to extract good colour and soft round tannins. Pressing and malolactic fermentation were followed by slow maturation to add oak complexities before final blending.

CELLARING POTENTIAL:

Ready to drink now but will cellar well for up to four years.

WINEMAKER'S COMMENTS

COLOUR:

Medium red.

NOSE:

Cherry, blueberry, chocolate and fruitcake characters with a hint of baking spice.

PALATE:

Ripe cherry, blueberry, plum, hints of spice and chocolate.

IDEAL FOOD MATCHES:

Pasta with duck ragu, juicy BBQ steak or some aged cheddar cheese.

