

MERLOT 2017

**“crackerjack” colloq. adjective. exceptionally fine or expert.
noun. an exceptionally fine thing or person.**

The Australian Concise Oxford Dictionary – Third Edition

Grape Variety: Merlot

Region: Murray Darling, Victoria

Harvest Date: Mid to late April 2017

Wine Specifications:

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

Vinification: The Crackerjack Merlot fruit was gently fermented in sweeping arm Potter fermenters with pump-overs designed to extract good colour and soft, round tannins. It is then put through malolactic fermentation and a slow maturation to add oak complexities.

Winemaker's Comments:

Colour: Medium red.

Nose: Cherries, blueberries, chocolate and hints of spice.

Palate: Soft and supple with bright berry flavours and fine grain tannins. Hints of fruit cake.

Cellaring Potential: Ready to drink now but will evolve more complex flavours over three years.

Ideal Food Matches: Roasted pork loin, a juicy hamburger or caramelised roast vegetable salad.

