



HEATHRIDGE

GOLD LABEL

Merlot



Variety	100% Merlot
Region	Margaret River-Karridale and Yallingup sub regions
Vintage	2010
Colour	Deep garnet red
Aroma	Strong rich ripe berries
Palate	A silky smooth and well integrated wine. Plum and mulberry flavours come to the fore on the palate. Medium bodied it is easy drinking with a lingering finish.

Winemaking The fruit was harvested when the seed and skin tannins are silky and ripe, and the natural acid balance is favourable. The fruit is gently de-stemmed with no crushing into the fermentation tank. The cap is worked gently three times a day in the early part of fermentation and then twice per day for the second two thirds of the fermentation. The duration of the pump over regime is adjusted daily based on how the wine tastes. The objective is full flavour extraction with the appropriate tannin extraction to suit our style. Post pressing, the fresh young purple red wine is matured with the assistance of medium toast French oak for 17 months. The objective of the oak is to provide delicate and supportive oak tannins to enhance the soft fruit tannins, and to help capture the delicacy of our fruit perfumes.

Typical Analysis	13.3% Alcohol
Food Matching	Sauasages, veal, beef, bread and cheese, spicy food and duck