



MOUNTAVOCA

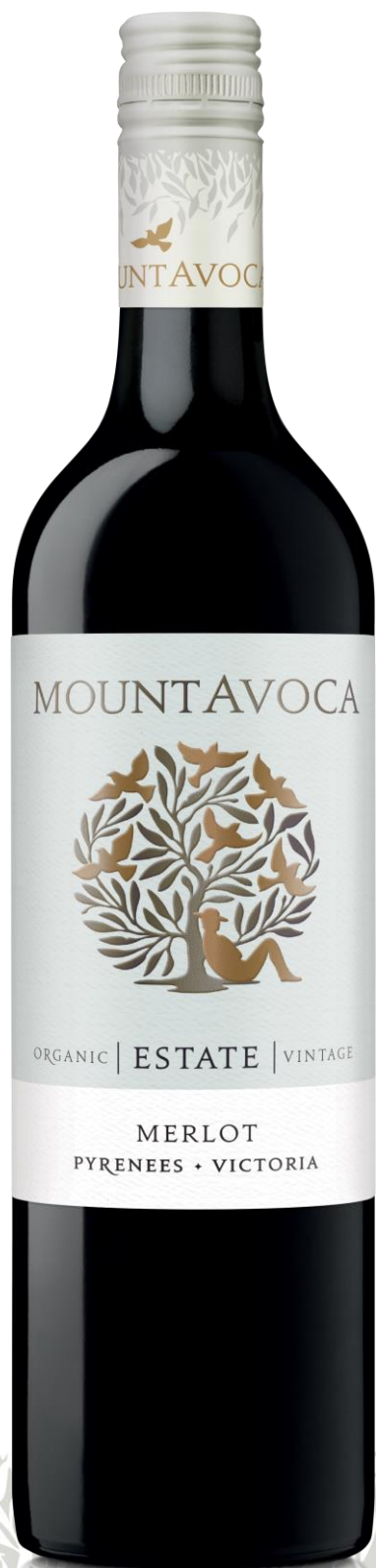
PYRENEES + VICTORIA + AUSTRALIA

| ESTATE |

MERLOT

PYRENEES + VICTORIA

2018



COLOUR

Dark ruby red with a purple hue.

NOSE

Lifted aromas of damson and bramble fruits, with nuances of warm, dark cacao.

PALATE

Rich, full bodied flavours of ripe plums and fresh blackberry. Supple tannins integrated from the refined French oak, give way to hints of cherry toast and coffee bean, finishing with poise and a seamless length.

WINEMAKING

Small open ferments were able to ferment with wild yeast and were hand plunged. Post fermentation the wines were transferred to French Oak Hogsheads. After 14 months in oak, the wines were racked for fining and blending.

FOOD PAIRING

Roast beef or slow cooked lamb shanks with potatoes.

VINTAGE NOTES

Cool conditions in early spring enabled a subsequent long growing season. A warm dry summer subsided into ideal cooler autumn conditions prior to harvest.

QUICK NOTES

VINTAGE | 2018
WINEMAKERS | DAVID DARLOW
GRAPE VARIETY | MERLOT
BOTTLED | JULY 2019
GROWING AREA |
PYRENEES, AVOCA, VICTORIA

ALC %/VOL | 14.1 % V/V
TITRITABLE ACIDITY | 6.9 G/L
PH | 3.57
CELLAR POTENTIAL | 8 - 12 YEARS
OAK | FRENCH OAK
MATURATION | 14 MONTHS