

# Ingram Road 2018 Merlot





## ABOUT

A wine varietal that in our opinion is hugely underrated in Australian drinking circles. It sits smack bang in the middle of the red wine spectrum and it has a hell of a lot to offer. Softer then its big brother Cabernet, Merlot's silky tannins entwine themselves around dark bramble fruits of cherry and ripe plum. The result is a wine with equal parts complexity and elegance. This wine strikes a great balance between fruit and structure. It is alarmingly easy to drink.

#### WINEMAKERS NOTES

When the times comes and the fruits flavours, sugars and acids are just right, the fruit is handpicked and brought straight to the winery. From there it is destemmed then lightly crushed and transferred to open top fermenters for primary ferment. After 14 days the wine is pressed off and racked to French Oak barrels (20% new) for 18 months to mature.

#### 2018 VINTAGE REPORT

Generous rainfall throughout spring, along with warm spring temperatures, led to good yields. Flowering conditions were nigh on perfect and these conditions followed through into fruit set (early January). Warm but not extreme temperatures continued into summer and meant an early start to harvest. A dry March, with cool overnight temperatures, kept disease pressure low and allowed grapes to retain excellent natural acidity

### TASTING NOTES

Silky tannin balanced with elegant fruit flavours. Fresh, medium-weight and charming, with chocolate, Christmas pudding and dried herbs and spice. French oak is present, but not overwhelming.

Colour: Garnet
Aroma: Raspberries, Stewed Plums

Palate:
Raspberries, Dark Chocolate, Subtle Spice

Skin Contact Time: 14 Days

