

Australian Sovereign Wine Merlot 2006

- Region:** South Eastern Australia
- Varietal Composition:** 100% Merlot
- Cellaring Potential:** 5-6 years
- Technical Details:** pH: 3.49
Total Acidity: 6.83g/l
Alcohol: 15%
- Tasting notes:** Medium to dark brick colour with aromas of lifted plum, cherry and hints of mint, supported by soft velvety tannins, plum and toasty oak.
- Viticulture:** The South East Region of New South Wales has a warm climate which allows full ripening each vintage. Fruit for the merlot was sourced from our vineyard. The grapes were grown without the use of pesticides or fertilizers. Only organic sprays were applied.
- Wine Making:** The Merlot underwent fermentation in static fermenters. It was initially fermented warm for the first day of ferment then fermented extra cold to preserve its delicate flavours and to minimize over extraction of hard tannins. The Merlot underwent malolactic fermentation in stainless steel then matured in French and American Oak barriques for 10 months to allow good intergration of fruit and oak flavours.
- Suggested Food:** All red meats, pasta and firm cheese.

