

MILTON PARK

TASTING NOTES

2009 Milton Park Merlot



HARVEST DATE	April 2009
BOTTLING DATE	November 2009
PH	3.34
TA	7.22g/L
ALCOHOL	12.9%

2009 VINTAGE

2009 Vintage had a mild and long ripening season. These conditions favoured the accumulation of fruit driven and vibrant wines with great acidity.

VINIFICATION

The grapes are crushed and destemmed into fermenters. Yeast is added immediately once in fermenters and the ferments are pumped over twice daily to maximise colour, tannin and flavour extraction. Cooling is used to ensure ferments remain in the 22-25 degrees Celsius range which will allow the fruit to display maximum fruit expression. Pressing then occurs approximately seven days after crushing. A small amount of American oak is used to increase complexity. The wine is bottled young to retain the intense upfront fruit characters.

COMMENTS

Mid to deep red in colour. The nose shows lifted sweet berry fruits. The vibrant and lively palate shows sweet berry fruits of currants and blueberry with undertones of spice and clove. The tannins are soft yet slightly chewy with the palate finishing with subtle sweet caramel oak and berry fruit.

