



REGIONAL SELECTIONS

2017 Merlot Yarra Valley, VIC

The rich fruit and soft tannins we expect of Merlot make this the perfect easy-drinking red wine for all occasions.

Varietal: Merlot

Region: Yarra Valley, Victoria

The Yarra Valley is a cool climate region on river plains and rolling hills at the foot of the Great Dividing Range, east of Melbourne city. Victoria's earliest vineyard, vines were first planted here in 1838, just a few years after Melbourne was founded. After a short and promising heyday, dry wines fell out of favour and other rural industries dominated until the late-1960s, when a resurgence in winegrowing laid the foundations for today's vibrant industry. This wine is from select vineyards on the valley floor.

Vine to Glass: Vintage 2017 was a long, cool season in the Yarra Valley. Yields were around average. Calm

weather with warm days and cool nights continued long into autumn, allowing a long hang time for fruit to achieve excellent maturity and deep flavour development. Harvest was a good two weeks later than the long-term average.

The fruit was harvested in mid-March to late-March in warm, dry conditions. It was destemmed and fermented in overhead fermenters with pumping over. The wine was aged in mostly old French oak. With the emphasis on fruit flavours and soft tannin, this wine is ready to drink now.

Tasting Notes: A full-flavoured wine with juicy raspberry and mulberry fruit flavours, mocha oak and the soft tannin so typical of the Merlot variety.

