

# Saint Clair Vicar's Choice Merlot

A medium-bodied fruit driven wine with lifted aromas of ripe plums and red currants and hints of toasty oak.

## Winemaker:

Matt Thomson

## Colour:

Ruby.

## Aroma:

Aromas of plums, currants and tobacco leaf.

## Palate:

This medium-bodied Merlot has lifted aromas of ripe plums and red currants with hints of toasty oak. The palate has youthful well-balanced acidity with a warm lingering finish.

## Ageing potential:

Drinking well now this wine will continue to develop and delight over the next one to three years.

## Winemaking:

The fruit for this wine came from a warm vineyard site with low cropping yields in the Rapaura area. It was carefully monitored during ripening and was harvested at optimum maturity. At the winery the fruit was de-stemmed and inoculated for ferment using selected strains of yeast. After ferment the fruit was pressed and a portion of this

wine was racked to aged oak where it underwent malolactic fermentation for enhanced integration of tannin and flavour. After ageing on lees for 12 months, the wine was blended, balanced and prepared for bottling.

## Wine analysis:

Alcohol 13% v/v, Titratable Acidity 5.9g/litre, pH 3.47.

## Food match:

The ideal wine to enjoy with barbecued steak or pork, or with pasta dishes with tomato based meat sauces.

