

# Yantaringa 2011 Merlot

<b>Winemaker:</b>	Greg Clack
<b>Blend:</b>	100% Merlot
<b>Harvest date:</b>	March 2011
<b>Bottling date:</b>	March 2012
<b>Analysis:</b>	
Alcohol:	13.0% vol
Residual sugar:	dry
Oak:	French – used hogs heads
SO <sup>2</sup> Free:	28 ppm
SO <sup>2</sup> Total:	80 ppm
Total Acid:	6.0 grams/litre
pH:	3.54



## **The Region: Adelaide Hills**

The Adelaide Hills has long been home to the production of Merlot grapes, but as the variety has fallen from favour these have been blended away into multi-region Cabernet Merlot blends. Fortunately there are now a few single variety wines emerging to restore the Adelaide Hills reputation as the ideal place to grow superb, elegant, cool climate Merlot.

## **The Wine**

Fruit for this wine was sourced from two premium Adelaide Hills vineyards, the first in Gumeracha the other from Kuitpo – each block producing distinctly different flavours which combine to complement each other in the final wine. The cool 2011 vintage allowed flavours to develop well ahead of sugar accumulation producing wines with lower alcohol concentrations and elegant structure.

Fermented with minimal cap management in open fermenters, with a varietal enhancing yeast to preserve the fresh primary fruit aromas and enhance the dusty and peppery notes observed in Merlot. Pressed off skins after five days of fermentation, a portion was transferred into French oak to gain complexity and the balance went to a stainless tank to preserve the elegant fruit flavours. Malo-lactic fermentation was completed and the wine was left on lees to gain roundness and complexity. On the completion of maturation the wine was blended to produce an elegant wine with good palate structure.

**Colour** – Light plum purple with a cherry red hue.

**Bouquet** – Initially you are greeted by dark fruits and fresh red currants, lifted dusty notes with hints of tomato bush are balanced by gentle savoury oak.

**Palate** - On the palate there is juicy plum and red currant with hints of blackberry. Firm linear acidity and soft tannins are balanced with a creamy palate from the extended lees contact which gives roundness and length to the wine. The soft subtle nature of this wine allows it to be matched with anything from lamb salads to hearty winter stews.

**Cellaring** - the wine is drink well now, but will gain complexity with five or more years in the cellar.