PLANTAGENET

WINES



SAMSON MERLOT, 2016

BLEND

90% Merlot, 7% Malbec, 2% Temp, 1 % Shiraz

COLOUR

Medium density ruby.

AROMATICS

Red fruit and light florals, savoury oak notes.

PALATE

Elegant, lightly textured mouthfeel with supportive tannin and good acid, ripe red plum, blackcurrant, mint, savoury herbal elements add complexity and an old world feel to the wine. Definitely not a robust juicy merlot, more savoury and elegant with structure.

FOOD PAIRING

Classic roasted or braised beef dishes.

WINEMAKING

Machine harvested, whole berry crushed, fermented in closed fermenters, pump overs twice daily. Pressed to tank on french oak staves for 15 months maturation. Fined traditionally, filtered and bottled.

VINTAGE 2017

The 2016 growing season saw above average rainfall late in the winter, followed by another event in early spring increasing soil moisture. This combined with warmer than average October temperatures resulted in higher than normal vine growth. The growing period was longer and milder which favoured the earlier ripening varieties - overall a challenging cooler vintage resulting in leaner, elegant more complex, austere styles.

WINEMAKING DATA

Geographical Indication | Great Southern pH | 3.36 Titratable Acidity | 5.6 g/ L Alcohol | 13.00%





