

PALANDRI MERLOT 2004

The Palandri range features fruit from premium Western Australian grape growing regions such as Margaret River and the Great Southern.

Winemaker: Sarah Siddons

Winemaker's Comments: The Palandri Merlot shows deep and rich colour with intense brick-red hues. The bouquet displays distinctly lifted mulberry fruit flavours and aromas with a touch of vanillin oak evident.

With wonderfully lifted fruit and rounded soft characteristics, the palate displays lovely length, warmth and smoothness – especially on the finish.

Suggested Food: try this wine with a spicy rack of lamb or traditional lasagne.

Cellaring: This style can be enjoyed now.

Viticulture: Merlot was sourced primarily from the Great Southern region (95%) with fruit from Margaret River (5%) completing the blend.

Vinification: The fruit was picked at around 13.5 Baume, crushed and fermented in stainless steel fermenters over a nine-day period at medium temperature (24-28°C). The wine was pumped over twice a day to maximise flavour and colour extraction. After fermentation, the wine was transferred to a mix of French and American oak barrels to undergo malo-lactic fermentation and wood maturation.

TECHNICAL ANALYSIS

Alc/Vol: 13.5%

pH: 3.4

TA: 6.2

Harvest date: March-April 2004

Bottling date: September 2005

