

Gartelmann Merlot 2008

TASTING NOTES

Gartelmann Merlot is a benchmark example of the variety. Grown on 12 year old vines on volcanic clay soil over deep limestone. Fermentation at cool temperatures for 7 days was then followed by 14 months maturation in a combination of European and American oak barrels.

A well balanced wine showing seductive dark plum aromas. Medium bodied with an elegant palate framed by cedary, fine grained tannin on a long and persistent finish.

Cellaring: Drinking well now and through 2014.

WINEMAKING

After crushing and destemming, the fruit was cold-soaked for 24 hours and then cool fermented at 18° - 25°C for 7 days. Malolactic fermentation was completed in barrel and the wine matured in a mix of European and American oak barrels for 14 months. 14% new US oak was used, 7% new French oak, with the remaining oak being one, two and three years old. The final blend was given a light fining with egg white and then sterile-filtered at bottling.

VINTAGE

2008 was a very difficult year in the lower Hunter with heavy rainfalls in January and February, and less than optimal warm, dry weather.

Our Merlot was sourced from the Broke region of the Hunter Valley, which received only about 20% of the rainfall the lower Hunter received. These grapes were picked 12 days after the initial February rainfall.

TECHNICAL DATA

Region: Hunter Valley

Sub Region: Broke

Elevation: 100m ASL

Vine Age: 12 Years

Grape Varieties: 100% Merlot

Vines per Ha: 2250

Pruning Method: Spur

Training Method: VSP trellis

Harvest Method: Machine Harvested at night

Harvest Date: 26th February, 2008

Alcohol: 13%

Residual Sugar: 3.6 g/L

Titrateable Acidity (tartaric): 7.0 g/L

pH: 3.55

Volatile Acidity: 0.26 g/L

SO₂ post bottling (free/total): 38/100 ppm

Bottled: 5th May, 2009

Fining/Filtration: Egg white/0.45µm

Production: 925 dozen (750ml)



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