

# Gartelmann *2014 Joey Merlot*



## NAME

This wine has been named after Jan Gartelmann's grandson Joey.

## REGION

The Bordeaux variety fruit comes entirely from a single vineyard in the Orange wine region, but a little bit north of the township, often missing the late autumn rains.

## TERROIR

Orange is a cool climate region very suited to Merlot, with the vineyard at 630m altitude, avoiding the hot temperatures in the summer resulting in a slow ripening season, adding to the complexity of the wine. The vineyard block is on reddish brown clay-loam mixed with sandstone and ironstones, providing good drainage and mineral input.

## TASTING NOTES

If you like your merlot complex, luxurious, with masses of ripe fruit flavour, intensely deep and rich ... you are about to enter Nirvana. The nose says ripe cranberries (or is it raspberries?) and Lapsing Souchong tea, overlaid with excellent caramelised oak.

The palate says spicy pepper charcoal-cured meats, more berries in a cedar box, tight yet soft acid and the gentlest of persistent tannin. The finish says "stay with me baby, we'll have some good cheese, and a roast duckling... and see what happens..." (said in a deeply resonant, gravelly voice)

## FOOD MATCHING

good cheese, roast duckling, and always pork.

## VINTAGE

Orange had below average rainfall in January, heavier rain 2 days in the middle of February and on 1<sup>st</sup> & 2<sup>nd</sup> March, then lighter rainfall until 27<sup>th</sup> March. It started raining half an hour after harvest started, picking stopped, and the vineyard block was blow dried when the rain stopped. Marvellous. We got an awesome Merlot.

## CELLARING

Drink from 2016, great from 2019, or cellar until 2024.

## ACCOLADES

Trophy 2015 Orange Wine Show, and Trophy for people's choice.

## TECHNICAL DATA

**Region:** Orange  
**Grape Varieties:** 100% Merlot  
**Vineyard:** Single Vineyard  
**Elevation:** 630m ASL  
**Vine Age:** 14 Years  
**Grape Varieties:** 100% Merlot  
**Vines per Ha:** 1900  
**Pruning Method:** Spur  
**Training Method:** Single wire trellis  
**Harvest Method:** Machine

**Harvest Date:** 25 March 2014  
**Alcohol:** 14.2%  
**Residual Sugar:** 3.40 g/L  
**Titrateable Acidity (tartaric):** 6.4 g/L  
**pH:** 3.40  
**SO<sub>2</sub> post bottling:** 41/118 ppm  
**Volatile Acidity:** 0.30 g/L  
**Bottled:** 20 August 2015  
**Fining/Filtration:** Egg & Nut Products  
**Production:** 535 dozen (750ml)

## GARTELMANN WINES PTY LTD

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