

HAMELIN BAY TASTING NOTES



2017 MERLOT

A deep red centre surrounded by a maroon hue.

Plum and floral tones combined with chocolate and spicy vanilla.

Light to medium bodied with soft textural tannins and juicy acidity finishing with fine, dry emery tannins. This wine will round and soften over time.

TECHNICAL NOTES

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| Variety: | 97% Merlot, 3% Malbec |
| Source: | Five Ashes Vineyard |
| Alcohol: | 13.9% |
| PH: | 3.34 |
| TA: | 6.6g/L |
| Sweetness: | Dry, 1.0g/L |
| Oak: | 100% French oak barriques for 16 months. |
| Bottled: | October 2018 |

