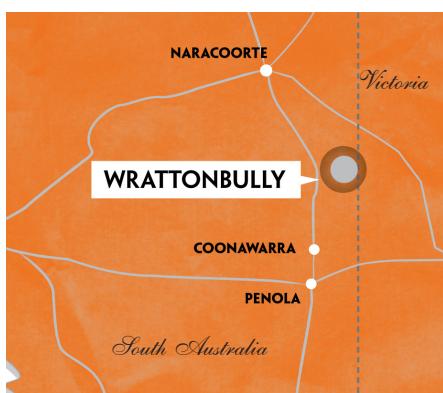




**VINTAGE** 2013  
**REGION** WRATTONBULLY  
**WINEMAKER** PETER GAMBETTA  
**HARVESTED** 7TH TO 15TH MARCH 2013  
**ALC/VOL** 13.5%  
**TOTAL ACID** 6.2 G/L  
**PH** 3.51

Vegan and vegetarian friendly.



# 2013 SMITH & HOOPER MERLOT

*Smith & Hooper crafts premium wines within a philosophy naturally expressed by the unique terroir of the Wrattonbully region. Ancient geology and a moderate climate work together to create wines of finesse and distinction, with seamless flavours, exceptional palate weight and length.*

*Wrattonbully is one of Australia's most exciting viticultural discoveries of recent times. Blessed with the celebrated soil profile of Terra Rossa over limestone, the region is rapidly establishing a high class reputation for wines of depth and elegance.*

## VITICULTURE/WINEMAKING

In our Wrattonbully vineyards we have learnt a great deal on how to grow the Merlot grapevine. The canes of Merlot have a tendency to roll over so we now trellis them with a catching wire. This gives the vine structure, stability and allows the grapes to receive dappled light rather than full sun.

The art in Merlot winemaking is avoiding over extraction of the tannins from the fruit and seeds. We make our wines in static fermenters, continually tasting the developing wine and pressing the skins when we have structure and weight without tannic hardness. In the pursuit of soft tannins, we are judicious in our oak selection. The wine was in barrel for a maximum of 12 months.

## VINTAGE CONDITIONS

The winter growing conditions were quite mild with near to average rainfall. Budburst was early with vine growth getting off to a good start. However, during spring and summer, conditions were warm and rainfall was below average, allowing only moderate crops to be set. These warm and dry conditions resulted in the harvest being brought forward with red grapes in the region picked by the end of March. A very high quality vintage with wines of strong colour, generous flavours and ripe tannin.

## WINEMAKER'S COMMENTS

The wine is medium depth in colour with red garnet hues. The nose is inviting, showing opulent aromas, plums, bramble fruits and allspice with a hint of bay. The palate is lively and bright, opening with initial red berries and plum fruit that build with silky tannins to a long plush finish.

This wine is blended to be enjoyed now and, at a minimum, the next five years. Try matching with an Asian spiced poached pork belly.