



2015 SMITH & HOOPER MERLOT

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

Wrattobully 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 Wrattobully vineyards we have learnt a great deal about tending to the Merlot grapevine and we trellis them with a catching wire. This gives the vine stability, structure 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. Our wines are made in static fermenters, continually tasting the developing wine and pressing the skins to give structure and weight, without tannic hardness. In the pursuit of soft tannins, we are judicious in our oak selection and moderate with its use.

VINTAGE CONDITIONS

A wet winter replenished the soil's moisture levels. Spring and summer were warm and mild, encouraging healthy vine growth. Dry conditions throughout December and January kept the bunch and berry sizes small, with excellent concentration of colour, flavour and tannin.

WINEMAKER'S COMMENTS

Dark cherry red in colour. This aromatic Merlot opens with notes of morello cherry and blue fruits, followed by violets and dark chocolate aromas. The palate is bursting with dark cherry and plum flavours, sweeping along into savoury notes from the French oak. Lovely natural acidity combines well with the tannins and fruit to keep the wine enticing and structural. This wine is blended to be enjoyed now and for five years.

Try matching with char grilled Wrattobully chops or veggie burgers with pomegranate ketchup.

VINTAGE 2015

REGION WRATTONBULLY

WINEMAKER NATALIE CLEGHORN

HARVESTED FEBRUARY - MARCH

ALC/VOL 14.5%

TOTAL ACID 6.2 G/L

PH 3.48

VEGAN FRIENDLY

