



VINTAGE 2008
REGION WRATTONBULLY
WINEMAKER PETER GAMBETTA
HARVESTED 14 MARCH 2008
ALC/VOL 13.5%
TOTAL ACID 5.9 G/L
PH 3.51

2008 SMITH & HOOPER RESERVE MERLOT

Ancient and secluded, Wrattenbully 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.

Soft yet full of flavour, rich and elegant. Wrattenbully Merlot bewitches with its flavour, intensity and opulence. Along with Cabernet Sauvignon, Merlot is naturally at home within this young viticultural region in South Australia's Limestone Coast.

VITICULTURE/WINEMAKING

The wine was made as two parcels from J Block on the Hooper's vineyard. 4 tonnes were handpicked & de-stemmed without crushing into 20 barriques. The barriques were placed on rotating cradles to act as mini rotating fermenters; at the completion of fermentation the barrels were topped and left for extended maceration. This berry-in-the-barrel system gives a unique bright robust style of wine which is an excellent blending component. The other parcel was given more traditional extraction being vinified in an open-top fermenter with the cap submerged by heading down frame. Each wine parcel was matured separately for twelve months before final blending.

VINTAGE CONDITIONS

After the frosts that devastated the 2007 vintage, the Smith & Hooper vineyards recovered brilliantly. Conditions throughout the growing season were warmer than average so shoot growth, flowering and fruit set occurred in ideal conditions. November rains freshened the vineyards and a cooler than average February enabled good canopy retention. Vintage was early and much of the fruit was harvested two weeks earlier than normal.

WINEMAKER'S COMMENTS

The bouquet is a complex and savoury one of berries and brambles, with notes of cedar and leather and subtle tealeaf undertones. The palate is bright and lifted with ripe berry fruit mouth feel leading to textural talc finish. A wine to contemplate and enjoy with a fine, vintage cheddar.

Cellar for 10 years.