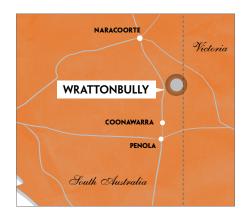


VINTAGE 2010
REGION WRATTONBULLY
WINEMAKER PETER GAMBETTA
HARVESTED 23 MARCH 2010
ALC/VOL 14%
TOTAL ACID 5.4 G/L
PH 3.53



2010 SMITH & HOOPER RESERVE MERLOT

Ancient and secluded, 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.

Soft yet full of flavour, rich and elegant. Wrattonbully 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 are placed on rotating cradles and act as mini rotating fermenters; at the completion of fermentation the barrels are 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 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

Rainfall was above average through winter and early spring so the growing season opened with water-filled soils. Good shoot growth was spurred along by warm days and regular showers. Fruit set was even and quick due to a warm spell during flowering, resulting in a moderate cropping level being set. Warm days and cool nights throughout December to February allowed the grapes to ripen steadily and they were harvested early at full ripeness. 2010 is considered an excellent vintage in Wrattonbully.

WINEMAKER'S COMMENTS

The bouquet is a complex and savoury one of briar and cedar and gains further complexity by notes of wet slate, spicy pimento and the piquancy of smoked paprika. The palate is bright and lifted with cherry and spice box fruit. Fine grained tannin building from the mid palate carrying the wine through to a generous and lingering finish. A wine to contemplate and enjoy with a fine, vintage cheddar.