



2014 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

A small section of fruit from our Hooper's Vineyard is selected for our Reserve Merlot. The red terra rossa over limestone soil profile and an easterly facing slope results in superior terroir for Merlot of outstanding character.

A portion of the wine was made from four tonnes of hand picked Merlot that was destemmed without crushing into 30 barriques. The barrels were placed on rotating cradles that acted as mini rotating fermenters. At the completion of fermentation the barrels were topped up, allowing extended maceration and providing a unique bright robust style of wine. The wine was matured in barriques for 14 months before final barrel selection and blending.

VINTAGE CONDITIONS

Late spring frosts in Wrattenbully reduced the amount of fruit that set, giving a natural balance to the vines. This gave the bunches ample leaf cover and protection from the heat experienced in January and February, allowing an even ripening with full flavour development and plush tannins.

WINEMAKER'S COMMENTS

Bright and medium depth in colour with a crimson red hue. There are aromas of plums, roses, blueberries and spice with a touch of cedar. The palate has impressive supple texture, it opens with jujube fruit transitioning to a silky linear tannin and plum middle palate. The wine finishes refreshingly bright and lingers long after the last sip. This is a wine to cellar for ten years and will be drinking at its best in five years. Enjoy with roast chicken or contemplate over a vintaged cheddar.

VINTAGE 2014
REGION WRATTONBULLY
WINEMAKER NATALIE CLEGHORN
HARVESTED 16TH - 23RD APRIL 2014
ALC/VOL 13.5%
TOTAL ACID 5.5 G/L
PH 3.54

