



SINGLE VINEYARD

FOUR JACKS

2016/MERLOT

BLEND

100% Merlot

COLOUR

Deep crimson with a purple hue.

AROMATICS

Lifted bouquet of plums, violets and a splash of earthiness.

PALATE

On the palate, berry and spice persist through to a smooth silkiness that balances the fine tannins and delivers a long savoury finish.

OAK

100% in French Oak (35%new/65% used) for 17 months maturation.

CELLAR POTENTIAL

5 to 6 years.

VINTAGE 2016

The 2016 vintage had a mild winter followed by dry and warm conditions for summer which continued well into autumn. An unusual large rain event in late January and mid-march slowed ripening and allowed both red and white grape varieties to show intense colour, aroma and concentrated flavours while achieving perfect tannin ripeness.

WINEMAKING

The fruit was machine picked then de-stemmed / crushed into small open fermenters and inoculated. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C, then allowed to warm up for a long post fermentation maceration. The wine was then transferred in barrel for its malolactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 17 months maturation.

WINEMAKING DATA

Geographical Indication / Manjimup

Winemakers / Luke Eckersley & Coby Ladwig

pH / 3.60

Titrateable Acidity / 6.0 g/L

Alcohol / 14.0%

