



### **Beach House Reserve Merlot 2007**

<b>Variety:</b>	Merlot 100%
<b>Vineyard:</b>	The Track - Gimblett Gravels
<b>Vintage:</b>	2007
<b>Alcohol:</b>	14.0%
<b>PH:</b>	3.59
<b>Total Acidity:</b>	6.0g/l

#### **The Wine:**

Intense aromas of plum, forest berries and cedar. On the palate dark chocolate, fruit cake and leather with strong silky tannin lingering and lasting. Set to age beautifully.

Hand picked on the 3rd of April and destemmed into a small open fermentor and hand plunged for 3 weeks. The wine was pressed off into 225l barriques where malolactic fermentation took place. After racking off lees the wine was left in French and American oak for 12 months.

#### **The Vintage 2007:**

A stand out vintage, 2007 saw the farmers screaming from drought and the grape growers grinning from ear to ear, no rain from Christmas till June allowing us to pick to grapes at their peak with no disease pressure. I put a lot of effort into leaf plucking and fruit thinning over the Christmas period unaware of the smooth road ahead, this gave us our traditional low cropping levels of 1.5 kg per vine. All the whites out at the beach came off beautifully clean and the reds at Mere road were all picked by the 21<sup>st</sup> of April.

#### **The Track Vineyard:**

Situated on the free draining Gimblett Gravels of Mere Road, surrounded by such stellar vineyard such as Mills Reef, Stonecroft and Craggy Range.

This vineyard is set up with close spaced vines 1.6m by 1.8m.

All vines are pruned to 2 canes with vertical shoot positioning.

Early January shoots, leaves and bunches are thinned to 1 bunch per healthy shoot with all leaves and laterals plucked to ensure bunches are hanging freely and exposed to the sun. Crop levels are 1kg to 1.5kg per vine.

#### **Awards Reviews:**

Cuisine Magazine recommendation in great value under \$25.00 feature

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