

Merlot 2018

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm Vineyard
Grape Variety(ies)	Merlot 100%
Brix at Harvest	22.5° average
Alcohol Content	13.0%
Residual Sugar	6 grams /litre
Total Production	387 cases of 12



TASTING NOTES

Intense ruby in the glass with notes of cherry, plum, raspberry and leather. Medium-bodied with flavours of cherry and raspberry with notes of rosemary, spice and licorice supporting young tannins and a balanced, savory finish. Enjoy now with grilled game, roasted fowl stuffed with dried fruit, hard cheeses and pastas with rich tomato-based sauces.

WINEMAKING NOTES

The grapes were harvested in early October exclusively from the Lakeshore Farm Vineyard to the northeast of the winery. After manual sorting on shaker tables to remove any unwanted fruit, leaves or insects, the grapes were crushed and destemmed and fermented in stainless steel tanks with regular delestage to gently extract colour and structure. After 30 days skin contact, the wine was pressed and moved back to stainless steel tanks for malolactic fermentation and aging until it was bottled in April 2019 following light fining and filtration.

VINTAGE NOTES

The winter of 2017/2018 was again mild, with an especially warm February, but a cool April with some snow and ice pushed bud-burst back for an average start to the growing season. Once the summer finally started it was hot and humid, with prolonged periods of extreme heat. Luckily rain started in September, perfect to refresh grapes destined for early picking such as Chardonnay, Pinot Noir and Gamay for sparkling and Pinot Gris and Chardonnay for whites. Unfortunately, the rain did not stop and there was some pressure to pick late ripening whites and early ripening reds before disease set in. Gamay, Pinot Noir, Riesling and Merlot had to be sorted in the vineyard and again on sorting tables in the winery to ensure only pristine bunches were kept. The rain finally subsided in late October so late-ripening varieties such as Cabernet Franc and Sauvignon were harvested in pristine condition. Overall yields were low with intense ripeness in most varieties. Early picked whites are crisp and full of flavour while later picked reds are full-bodied with ripe tannins. Wines will be drinking well on release or can cellar for the medium term.