

2016 Merlot

Technical Information:

VQA Creek Shores
Lakeshore Farm Vineyard
Merlot 100%
23° average
13.5%
8 grams /litre
550 cases



TASTING NOTES

Intense ruby in the glass with notes of spiced plum and fruitcake. Medium-bodied with flavours of red fruits supporting beautifully ripe tannins and juicy acidity. 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 May 2016 following light fining and filtration.

VINTAGE NOTES

The winter of 2015/2016 was thankfully mild after the deep freezes of the previous two, yet a cool spring delayed bud-burst. Once the summer finally started it was warm, sunny and almost draught-like. Luckily light rain in August refreshed the parched vines. Harvest started with Pinot and Chardonnay for sparkling on September 8th and continued with other whites and light reds. The beautiful weather lasted well into the fall, allowing for long hang time for Cabernet Sauvignon. All grapes came in clean and disease-free with little need for sorting. Overall yields were moderate to high with very high quality throughout. The wines are characterized by both freshness and structure across the portfolio, with potential for enjoyable early consumption or the opportunity to cellar wines for the medium-to-long-term.