

## Merlot 2017

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm Vineyard
Grape Variety(ies)	Merlot 100%
Brix at Harvest	22.1° average
Alcohol Content	13.5%
Residual Sugar	6 grams /litre
Total Production	387 cases of 12



### TASTING NOTES

Intense ruby in the glass with notes of spiced plum compote and leather. Medium-bodied with flavours of cherry and milk chocolate 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 July 2018 following light fining and filtration.

### VINTAGE NOTES

The winter of 2016/2017 was again mild, yet a cool spring delayed bud-burst. Once the summer finally started it was relatively cool and rainy. Luckily September saw full sun and heat warm the vines to complete phenolic ripeness. Harvest started late in mid-September, commencing with Pinot and Chardonnay for sparkling and continued with other whites and early-ripening reds. The beautiful weather lasted well into the fall, allowing for long hang time for later ripening varieties. 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.