



Reserve Merlot 2021

Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Lakeshore Farm Vineyard
Grape Variety(ies)	Merlot 100%
Brix at Harvest	23.3° average
Alcohol Content	13.5%
Residual Sugar	3 grams /litre
Total Production	350 cases of 12
Other Notes	Vegan-Friendly and certified sustainable

TASTING NOTES

Intense crimson in the glass with intense notes of blue plums, black cherries, cedar, black licorice, vanilla and roasted herbs. On the palate it is medium-bodied with smooth tannins and flavours of plums, bitter chocolate and vanilla, with supporting acidity. The finish is long with savoury notes of roasted herbs.

Enjoy over the short-to-medium term with grilled or braised red meats such as lamb or Osso Bucco. Decant before serving.

WINEMAKING NOTES

The grapes were harvested in November, exclusively from the Lakeshore Farm Vineyard to the northeast of the winery. After manual sorting 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 French oak barrels (225L, 400L, 500L and 600L) of various ages for 8 months of ageing. Following this the wine was moved back to stainless steel tanks for a further 2 months of aging before being bottled in September 2022 following light fining and filtration.

VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10th (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.

13th Street Winery

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