



MORLET

of m a r g a r e t r i v e r

2015 MERLOT PETIT VERDOT

STATISTICAL INFORMATION

appellation:	Willyabrup
composition:	estate merlot 85% , grower petit verdot 15%
alcohol:	12.5%
residual sugar:	<0.1 g/L
TA:	6 g/L
pH:	3.73

TASTING NOTES

colour:	medium ruby red
nose:	violets and rich berry
palate:	ripe rich berry fruits
weight:	medium body
length:	long, lingers
acid balance:	delicate
tannins:	light
flavours:	smooth rounded berries

WINEMAKERS COMMENTS

a vibrant, rich wine with smooth rounded berry flavours, delicate acid balance, soft tannins, and a long juicy finish

VINEYARDS NOTES

vines:	1,245
year planted:	1999
pruning:	spur
date pruned:	July 2014
bud burst:	September 2014
80% cap fall:	late October 2014
verasion:	mid January 2015
irrigation:	yes
spray:	copper/lime only

HARVEST NOTES

harvest date:	early April 2015
method:	machine
baume:	12
yield (t/h):	2.6

WINEMAKING NOTES

fermenter:	open vat
yeast:	commercial
pressing:	21 days
oak conditioning:	4 months mixed french oak
cooperage:	various
fining:	insaglas
bottling:	December 2015
preservative:	sulphur
cellaring notes:	up to 10 years
food pairing:	duck confit, puy lentiles, veal escalopes

