



# MORLET

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

## 2015 8TH DEADLY ZIN

### STATISTICAL INFORMATION

appellation:	single vineyard Willyabrup
composition:	zinfandel 100%
alcohol:	14.4%
residual sugar:	<0.1 g/L
TA:	6.7 g/L
pH:	3.7

### TASTING NOTES

colour:	dark ruby red
nose:	raspberry, plum, stewed fruits
palate -	christmas cake fruits, vanilla hints
weight:	medium body
length:	long
acid balance:	refined
tannins:	restrained
flavours:	

### WINEMAKERS COMMENTS

violets and lifted raspberry fruit on the nose with hints of sour plum and stewed forest fruit. aniseed and/or chinese 5 spice with some toasty oak notes.

the palate is rich and lush with dark forest fruits, some christmas cake and rasins tied together with a bright acidity and framed by toasty, slightly vanillian oak.

### VINEYARDS NOTES

vines:	1,396 on 0.8Ha, planted 1998
pruning:	spur
date pruned:	early August 2014
bud burst:	September 2014
80% cap fall:	late October 2014
verasion:	early January 2015
irrigation:	intermittent
spray:	copper/lime

### HARVEST NOTES

harvest date:	March 2015
method:	machine
baume:	14
yield (t/h):	7.7

### WINEMAKING NOTES

fermenter:	open vat, hand plunged twice daily, rested on skins 10 days post ferment
yeast:	american zin selection
pressing:	at 22 days
oak conditioning:	mix of french and american oak 12 months
cooperage:	various
fining:	unfined
bottling:	April 2016
preservative:	sulphur
cellaring notes:	10+ years
food pairing:	rich roasts, mushrooms, great by the bbq

