



## FOUR SISTERS

2008 Merlot

ELEGANT. GRACEFUL. SUPPLE... STYLISH!

Region: Central Victoria

Variety: 100% Merlot

Alcohol: 14.5%

Best Consumed: 2009 - 2012

### Vineyards

The fruit was sourced from four individual vineyard sites across the Central Victoria grape growing region. The average ages of the vines are 9 years. Soil types across each individual site vary from sandy loam soils with some clay content through to very sandy soils on the banks of the Goulburn River.

### Vintage Conditions

The growing season in 2008 started very well with a cool spring and good rains - vital during the growing season. Harvesting began a little earlier than usual, nevertheless small berry sizes and lighter bunch weights complemented by high sugar levels produced rich and intense flavours in the berries.

### Winemaking

The grapes for this wine were picked and crushed in the cool of the night ensuring the retention of varietal character whilst modern winemaking techniques were employed through the entire process. After crushing the must was fermented in a combination of rotary and sweeping arm fermenters to assist with the gentle extraction of flavour and tannins. Minimal oak handling was also an important factor allowing the fruit to be the primary feature of this wine.

### Tasting Notes:

Rich garnet in colour this wine displays delicate fruit aromas of dark berries and stewed plums. The palate exhibits varietal brambly Merlot characters combined with a subtle hint of sweet cocoa. French oak adds an extra savory spice dimension and fine tannins to the wine.

Food Match: A perfect match with mushroom risotto, beef teriyaki or Peking duck



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