

MERITUS

SHIRAZ GRENACHE

MCLAREN VALE 2010

Meritus wines display uplifting regional flavours, layered complexity with a soft approachable finish.

Vineyard

The Meritus vineyards are 45 years old and situated in the stunning coastal wine region of McLaren Vale on South Australia's Fleurieu Peninsula. 'The Vale' is blessed with a maritime climate of warm sunny days and evenings with cooling sea breezes.

Winemaking

Gentle basket pressing and the use of open fermenters in a state-of-the-art modern winery are all elements used in the creation of this wine. Fine French oak integrates perfectly to enhance key varietal and regional characteristics.

Vintage

Above average rainfall in autumn and winter combined with a perfect growing season ensured outstanding quality fruit for the 2010 vintage. Winemakers were able to pick fruit at optimum levels providing a foundation to make wine of outstanding quality, balance and structure.

Medals

Silver - China Wine Awards 2012
International Wine Competition
Bronze - New Zealand 2012
International Wine Show

Colour

Dark amaranth with a purple hue.

Bouquet

A perfumed bouquet of crushed violets, white pepper, mint, red cherries and sage bush.

Palate

The palate is refined and elegant with balanced and layered flavours of blackberries, bright cherries, cassis and menthol. A natural acid structure and soft velvet tannins make this wine immediately approachable and ideally suited with most cuisine.

Serving and Cellaring

Smooth and soft tannins make this wine enjoyable to drink now, by itself, or to complement a meal. The structure of the wine will develop in complexity for the next 8 years. Store wine lying down at a constant temperature of 15-18 Degree Celsius. Decanting is recommended to open up the flavours and enhance the complexity of the wine.

