

MERITUS

SHIRAZ

MCLAREN VALE 2008

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

Vineyard

The Meritus vineyards are 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, cold soaking in open fermenters, a state-of-the-art French Vaucher Bequet berry sorter are all elements used at our modern winery to create this wine. Fine French oak integrates perfectly to enhance key varietal flavours.

Vintage

The region of McLaren Vale where the Meritus Shiraz is grown produced outstanding fruit that ripened early and was picked before the late February heat wave. This provided an excellent foundation to make a wine of high fruit quality, balance and structure.

Medals

Silver - London 2011 International Wine Challenge

Colour

Dark purple with garnet hue.

Bouquet

A lifted bouquet of complex dark berries, plums, white pepper, sweet fresh liquorice, stewed quince and rhubarb.

Palate

A smooth ripe fruitiness with an earthy array of blackcurrants, rhubarb, and blackberries is complemented by a succulent palate with mature flavours of savoury fruit, ripe blackcurrants, pepper and mixed spice. Silky in texture, this wine has well integrated fine oak tannins with a smooth lingering finish .

Serving and Cellaring

This wine is rich and complex and will continue to develop for 5+ 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.

