

Granite Belt



2017 MERLOT

ALCOHOL	13.9%
AGING REGIME	New and seasoned European and American oak.
CELLAR	5 - 8 years
COLOUR	Deep Crimson
NOSE	Ripe dark cherry & raspberry
PALATE	Rich red cherry and supple tannins
FOOD MATCH	Your favourite lamb shank dish

VITICULTURAL NOTES

The fruit for this wine was grown in the Ballandean district of the Granite Belt.

The Granite Belt is situated on the Great Dividing Range 850m above sea level and 95km inland from the coast. The winters are cold and frosty and summers warm, producing a continental climate. Most of the region's rainfall comes in the growing season, feeding the buds and shoots. The soil is largely composed of granite, somewhat on the acidic side and is very free draining.

WINEMAKING NOTES

The juice was 100% barrel aged in European and American oak barriques. This Merlot was racked off lees immediately after primary fermentation to maintain the clean, vibrant fruit flavours and then returned to barrel for further maturation.

TASTING NOTES

Ripe dark cherry and raspberry aromas combine on the nose while supple mouth-filling tannins combine with rich red cherry and plum flavours to provide a generous mouth feel. This wine will reward careful cellaring over the coming years.



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