



QUAILS' GATE

2015 MERLOT

WINE STYLE

Our Merlot is soft and easy drinking, with a great, long finish. Aged for 18 months in French oak, this wine is elegant and sophisticated.

TASTING & PAIRING

The 2015 Merlot shows aromas of juicy black cherry, ripe plum and toasty oak. The palate is intense and full bodied with structured tannins. Flavours of ripe red fruit, tobacco and leather mingle with characteristic black cherry and cocoa notes. This full-bodied wine will pair nicely with hearty, bold dishes such as braised short ribs, lasagna or grilled game meat.

WINEMAKING

2015 was a particularly warm growing season. Our Merlot was harvested in October once they reached optimum ripeness and the grapes were then crushed and fermented in stainless steel tanks using a mix of indigenous and cultivated yeast strains. During the 3-4 week maceration period, daily pump-overs and gentle hand added complexity and gave the wine its rich dark colour. Barrel aging in French oak for 18 months prior to blending. Enjoy now until 2021.



TECHNICAL NOTES

Alc. by volume:	14%
Total acidity:	6.0 g/l
Residual sweetness:	<1.0 g/l
Sweetness code:	0
SKU code:	639633
UPC code:	778856115239
Date bottled:	June, 2017
Case volume:	5200