



PILOT THE
BY
ALPHA DOMUS

MERLOT 2008

DESCRIPTION

24 hours cold maceration aided the development of classic Merlot flavours and colour. Warm fermentation and timely pressing ensured the varietal fruit characters and supple tannins were retained. Some whole berries in the ferment produced cherry flavours and soft sweet tannins. The wine was matured using French oak and the total maturation period was 11 months.

AROMA

This is a soft, fruit driven Merlot with seductive aromas of raspberry, black cherry and hints of vanilla

PALATE

Medium bodied with flavours of ripe red berries, plum and savoury tones. French oak imparts spice and vanilla. Soft supple tannins and a lingering finish make this an excellent food wine.

CELLARING

The vibrant varietal characters of this wine may be enjoyed when the wine is young however some cellaring will result in a more rounded, complex wine.

FOOD

Great with pizza, pasta, red meats and barbeque.

ANALYSIS AT BOTTLING

Alcohol.....13.5%

pH3.69

Titrateable Acid6.37 g/l

RS.....2.5 g/l

Harvest Dates: 26 March 2008

Brix at harvest: 23.4

Bottling Date: 28 October 2009

Variety: Merlot (100%),