



PILOT THE
BY
ALPHA DOMUS

MERLOT 2009

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 sweet cherry and berry flavours. The wine was matured using French oak with a total maturation period of 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 liquorice 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%

pH:3.73

Titrateable Acid: 4.95 g/l

RS:.....<2 g/l

Harvest Dates: 18-31 March 2009

Brix at harvest: 23.6-24.1

Variety: Merlot (100%)