



**PILOT**  
THE  
BY  
**ALPHA DOMUS**

## MERLOT 2005

### 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 7 months.

### AROMA

An inviting aroma of plum, raspberry, cherry and hints of black olive. Maturation with French oak contributes vanillin, liquorice and savoury notes.

### PALATE

A supple and well balanced wine showing plum, red berries and hints of leather. Integrated spicy oak is supported by sweet, supple tannins.

### CELLARING

This wine will drink well from late 2006. Cellaring will further harmonise the wine.

### FOOD

Great with red meats and game, pasta, cheese or any full flavoured dish.

### ANALYSIS AT BOTTLING

Alcohol .....12.5%

pH .....3.61

Titrateable Acid .....5.5 g/l

RS.....<2.0 g/l

Harvest Dates: 29 March and 13 April 2005

Brix at harvest: 22.0 – 23.4

Bottling Date: 31 January 2006

Variety: Merlot (92%), Cabernet Sauvignon (6%), Malbec (2%)