

PHILIP SHAW

ORANGE, AUSTRALIA

2013 Conductor Merlot

Overview of growing season and harvest period for 2013:

A wet cool winter set the vines up for a good season with plenty of soil moisture. Spring was warm and dry with a hot spell coming in at Christmas time. January through February had higher temperatures putting the pressure on in the vineyard, to protect grapes from getting burnt or becoming overripe, with all varieties charging towards maturity. Rain in late February caused little detriment to an outstanding vintage. Midler days moving into autumn saw our Merlot ripen beautifully. It was simply superb conditions for Bordeaux varieties in 2013.

Winemaking notes:

Grapes were destemmed, sorted and crushed into closed fermenters. Wild yeast carried out the primary ferment, giving the wine added interest. The wine was tasted daily and pumped over accordingly. Extended maceration gave greater depth and savoury characteristics. The wine was pressed, and racked to oak for maturation. It was then left to evolve in oak for 12 months before blending for bottling.

Winemakers Tasting notes:

The Conductor has lifted aromas of ripe red plums and cherries with underlying earthy savouriness and vanilla. The palate is smooth with gentle fruit tannins and poised acidity. A medium bodied wine with elegant structure and purity of fruit.

Wine analysis:

pH	TA	Residual sugar	Alcohol
3.88	5.3g/L	0.2g/L	13.9%v/v