The Conductor Merlot 2012

Merlot is well suited to the cool climate conditions of the Orange region, producing consistent crops of high quality fruit in the Koomooloo vineyard. Koomooloo Merlot was planted on red, free-draining loams with varying volcanic rock and traces of limestone – excellent for viticulture.

At approximately 900 metres, the vineyard rarely exceeding temperatures over mid 30's. Orange's cool conditions are ideal for producing elegant wines with great depth of varietal flavours, vibrant intensity, great structure and length of flavour.

2012 was a cool year in Orange. We did not receive a day over 30 for the whole summer. There was some late season rain that kept us on our toes. Of all the varieties Merlot still came through in good condition and with a reasonable crop. A lot of passes were made in the vineyard to ensure that good quality fruit was received in the winery. The fruit was then hand sorted in the winery to remove any green fruit or stalks. After sorting the fruit was transferred into fermentors, where fermentation kicked off after 3 days and remained there for another 3 weeks. The aim was to remove as much colour and flavour from the skins and balance this with fine tannins. The wine was then separated from the skins at pressing and transferred to barrel for ageing.

Vineyard and Winery notes

Variety	100% Merlot
Vineyard	Koomooloo Vineyard
Vines Planted	1989 & 1995
Clones	D3V14
pH	3.6
TA	6
Alc	13.0%
Cellaring	Up to 10 years

Tasting Notes

Colour Medium colour with bright red hue.

Aroma Rich clear berry fruits, complex and layered with strong varietal fruit overriding the supportive vanilla from barrel age.

Flavour Mouth filling, bright varietal flavours are well supported by fine fruit tannins.