



2013 No17 Merlot Cabernet Franc

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.

Wine making notes:

Grapes were destemmed, sorted and crushed into small batches for ferment. Wines were fermented with wild yeast, gaining layered complexity. Extended time on skins post fermentation gave the wine 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.

Wine makers tasting notes:

The No17 Merlot Cabernet Franc is a beautifully composed wine balancing fruit and savouriness. The nose is dominated by dark berry fruits with undertones of dried herbs. The palate is dense yet refined showing beautiful berry fruits and earthy notes. No17 is persistent and finishes with supple fruit tannins.

Wine analysis:

pH 3.76

TA 5.5g/L

Residual sugar 0.0g/L

Alcohol 14.3%v/v