



## **Kirkpatrick Estate Winery 2009 Merlot**

### **Description:**

Rich aromas of black plum, vanilla and coffee give a hint of the flavours to come. The palate is mouth filling and smooth with sweet black berry flavours and an underlying smokiness from American oak. The finish is long with velvety tannins.

### **Viticulture:**

The Merlot of the Kirkpatrick Estate vineyard covers three different areas and soil types, each offering unique influences on the fruit at harvest. These different areas are kept separate throughout the winemaking and barrel maturation process to allow the best blends to be chosen prior to bottling. The wine is a blend of the juicy, fruit driven Merlot from the Main Flat area as well as the complex, intensely flavoured fruit from the elevated Top Flat.

Analyses at harvest, 12 April 09:

Brix: 23.3  
pH: 3.57  
TA: 6.525g/L

### **Winemaking:**

The fruit from the Top Flat area was fermented in 3 tonne open fermenters and gently hand plunged three times daily. The fruit from the Main Flat area was fermented in stainless tanks and pumped over three times daily to provide an optimal fermentation environment and maximise flavour extraction. Once fermentation was complete, the Main Flat wine was pressed to another stainless tank which had American oak staves suspended in it, MLF was completed and then it was treated with micro-oxygenation for 90 days. The Top Flat wine was pressed off and completed MLF in American barriques. Once the wines had matured enough for bottling, blending trials were undertaken, as well as fining trial, however it was decided that the wine needed no further enhancement. The wine was filtered and bottled.

Analyses at bottling:

pH: 3.82  
TA: 5.04g/L  
Alc: 13.5%  
RS: 2.6g/L

### **Latest Awards:**

**Bronze Medal Bragato Wine Awards 2010**

**Tizwine 4.5 stars and best Merlot of tasting, August 2010:** “ The Top Merlot in this tasting and wonderful value too. **Recommended by Winestate**