



## **Kirkpatrick Estate Winery 2009 Fortified Merlot**

### **Description:**

This dessert style Merlot shows rich red fruit compote aromas on the nose with lovely coffee and spice. The palate is warming, complex and lingering with flavours of spicy black plum, coffee and sweet vanilla. Perfect for winter months and with decadent Xmas cake or your favourite strong cheese.

### **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, 22 April 2009:

Brix: 25.6  
pH: 3.57  
TA: 6.525g/L

### **Winemaking:**

The fruit for this small parcel of wine was hand harvested from the Top Flat area of Merlot, ensuring the most concentrated and complex fruit flavours. This fruit from the Top Flat area was fermented in a small open fermenter and gently hand plunged three times daily until the required sugar balance was achieved. To terminate the fermentation, the ferment was pressed and racked and pure sugar spirit was added to achieve the correct style of alcohol and sweetness for a fortified wine. The wine was then filtered before putting to American oak barriques for maturation. After spending 8 months in oak, this wine was sterile filtered and bottled in time for Xmas. No fining was required to further enhance this wine.

Analyses at bottling:

pH: 3.68  
TA: 6.2g/L  
Alc: 18%  
RS: 25g/L