

# Cumulus

MERLOT

Our premier red wine. Crafted from fruit sourced in our Estate vineyard in high-elevation Orange, Australia. Hand crafted in exceptional vintages, and vinified in small batches, it reflects our cool climate viticulture and winemaking techniques.

## WINEMAKER'S NOTES

Debbie Lauritz, BAgSci (Oen)

APPEARANCE:	Brick red edges
AROMA:	Leafy herbaceous edge, dark berry fruits and tobacco
PALATE:	Medium bodied, savoury dark berry fruit with softly integrated oak characters, elegant structure. Fine grained very persistent tannins.
ALCOHOL:	14%
CELLAR:	Up to 10 years
GOURMET MATCH:	Lamb shanks, beef casserole, spaghetti bolognese or hard cheeses.

## VINTAGE | 2011

This was a relatively cool and wet season, which delayed the ripening of the merlot grapes.

## VINEYARD

The grapes were picked from Block 34 on the vineyard at an elevation of 607m above sea level. The soil is a red/brown clay loam of weathered basalt. The foliage was wire lifted and leaves were plucked around the bunch zone on the southern side of the canopy.

PLANTED:	1996	CLONE:	D3V14
TRELLIS:	Single wire, vertical shoot positioning (VSP)	HARVEST:	13th April 2011
CROPPING:	8.1 T/Ha		

## WINEMAKING

This wine spent extended time on skins post ferment, adding to the structure and weight. Pressed off in French oak barriques and then matured in barrels for 12 months. The best barrels were then blended together to create this outstanding wine.

