

## BROWN BROTHERS MILAWA VINEYARD

### Tasting Note

#### 2008 Merlot

Release date – 7 September 2009

#### The wine

In the glass this wine shows a ruby red colour and lifted aromas of red berries, plum, dried herbs and spices. These aromas follow through to the palate where the juicy plum characters balance the soft tannins. It is a versatile wine that can be enjoyed now, or will reward cellaring for up to 4 years from vintage.

#### The grape variety

Merlot is grown extensively in the Bordeaux region of south-west France. In the areas outlying the pretty medieval villages of Pomerol and St Emilion, it is the predominant variety, traditionally blended with Cabernet Franc to produce the much sought after reds of the region. In the nearby Medoc it is used to soften and balance the intense and often austere Cabernet Sauvignon. Plantings of Merlot have also increased rapidly in Australia in recent years. It can be a temperamental grape variety in the vineyard, but when conditions are dry and mild, as they are in Heathcote and the King Valley during the growing season, it produces crops of ripe, juicy and flavoursome fruit.

#### Technical information

A significant portion of the grapes for this wine were sourced from our Heathcote vineyard, located on the Mt Camel range at Corop in central Victoria, with the balance from the King Valley. The fruit was harvested in parcels from late February to late March 2008 at baumé levels ranging from 13.1° to 14.9°. Following fermentation selected parcels of the wine spent up to 18 months in French oak of which 10% was new. It was then blended and bottled with an alcohol of 14.5%, a pH of 3.40, and an acid level of 6.2 g/L.

#### Serving suggestions

This wine is a great match with roasted rack of lamb served with char grilled Mediterranean vegetables. Or for something different try it with a spicy goat curry on a bed of rice and a mint infused creme fraiche.



Nothing but the wine.

