



APPLE TREE FLAT 2010 MERLOT

logan



Vintage:

The grapes were harvested at 13.5° Baumé on the 19th February 2010. 2010 was a difficult vintage. The temperatures were nice and cool and there was plenty of sunshine, so the grapes developed lovely varietal flavours. However rain events throughout the growing season meant that we had to spend a lot of time in the vineyard ensuring mould and fungus did not take hold. As the grapes had good ripe flavours from an early stage, the harvest time was determined by the acid falling to an acceptable level. As a result sugar levels were low and therefore alcohol levels are generally low in 2010. In the end the wines have vibrant varietal characters and beautiful fresh structure.

Winemaking:

After crushing, the grapes were inoculated with BM4x4 yeast. The cap was pumped over twice a day during the 9 day fermentation period. After malo-lactic fermentation, 30% of the wine was matured in 3 and 4 year old French Barrique (225L) and Hogshead (300L) oak barrels. The wine was filtered before bottling.

Tasting Notes:

The 2010 Apple Tree Flat Merlot is bright burgundy in colour. The rich aroma shows characters of blueberry, dark chocolate and violets with flavours of mulberry, blackberry, plums and black olive on the juicy palate.

Analysis:

Alcohol	13.5%
Titratible acidity	5.9g/L
pH	3.50
Residual sugar	0.5g/L