

Geoff Merrill Wines



2006 Henley Shiraz

THE NAME

"Henley is named in honour of my Grandfather, who passed away at the ripe old age of 102. This wine is the best of the best of our McLaren Vale Shiraz and only 10 barrels of the vintage are set aside for Henley." - Geoff Merrill

VINTAGE INFORMATION

The 2006 Vintage overall was quite good. It was set up well early on with good winter and spring rains. This provided good grapevine canopies ideal for quality ripening.

The weather dried up at the right time, and warmed up considerably bringing many varieties to ripeness almost simultaneously resulting in a very hectic few weeks.

WINEMAKERS NOTES

There's a real freshness to the aroma upon opening, which becomes more and more sophisticated with every minute in the glass. Black pepper, herbs, clove and stewed plums come forward, then they make way for the complex characters that only come with age. Dark soy, leather, chocolate and roast beef gravy.

The palate is tight, fresh and sprightly. It shows spice, developed berry fruits, chocolate and savoury meats with hits of earth and coffee. There's fresh, clean acidity on the finish giving the wine a youthful brightness that will live on for quite a few more years in the cellar.

After approx. 15 months in oak Geoff and Scott take part in the sensory evaluation of each barrel to determine which ones make the Henley grade.

Once the barrels are determined, the blend is carefully made in the cellar and refilled into the very best French oak barrels we have for further maturation.

WINEMAKERS

Geoff Merrill & Scott Heidrich

TECHNICAL DETAILS

Variety: Shiraz

Oak Treatment: 34 months in new French oak hogsheads.

Region: McLaren Vale

Harvest Date: April 2006

Alc: 14.5%, **pH:** 3.34, **TA:** 7.0 g/L, **RS:** 3.1 g/L