

# Geoff Merrill Wines



## GM Barrel Select Sangiovese 2016

*"Every parcel of fruit that comes in during harvest receives the same attention at Geoff Merrill Wines. Following fermentation and maturation, I taste every barrel at the winery to select and determine the best wines to include in our 'Barrel Select' blend." - Geoff Merrill*

### VINTAGE INFORMATION

Preceding Winter and Spring rains were significantly lower than had been previously reducing crop potential in the important growth stages leading up to vintage. On average yields were down approximately 30% across many varieties in McLaren Vale.

Fluctuating temperatures in January and rainfalls in February resulted in a 'pause' in vintage allowing ripening to occur at a more manageable rate. By the end of vintage, even with the lower crop yields, our fruit had more time to ripen properly resulting in very good flavour concentration, acidity and structure.

### WINEMAKERS NOTES

The colour is a deep dark red with blood red hues. The aroma shows a savoury blend of earthy herbs and spice along with hints of plums, black cherries, capers and meaty notes.

The palate is strong and imposing with fleshy ripe fruits, giving way to a well proportioned mid palate displaying firm tannins, finishing with balanced acidity and great length.

*"Enjoy with bold red meat dishes such as lamb shanks, hearty beef stew, pasta with tomato based sauces, pizza with tomato and salami and thick Italian sausages."*

### TECHNICAL DETAILS

**Winemakers:** Geoff Merrill & Scott Heidrich

**Variety:** Sangiovese

**Oak Treatment:** Aged for 18 months in seasoned American oak puncheons.

**Region:** McLaren Vale

**Harvest Date:** March 2016

**Alc:** 14.5%, **pH:** 3.40, **TA:** 7.0 g/L, **RS:** 0.1 g/L

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